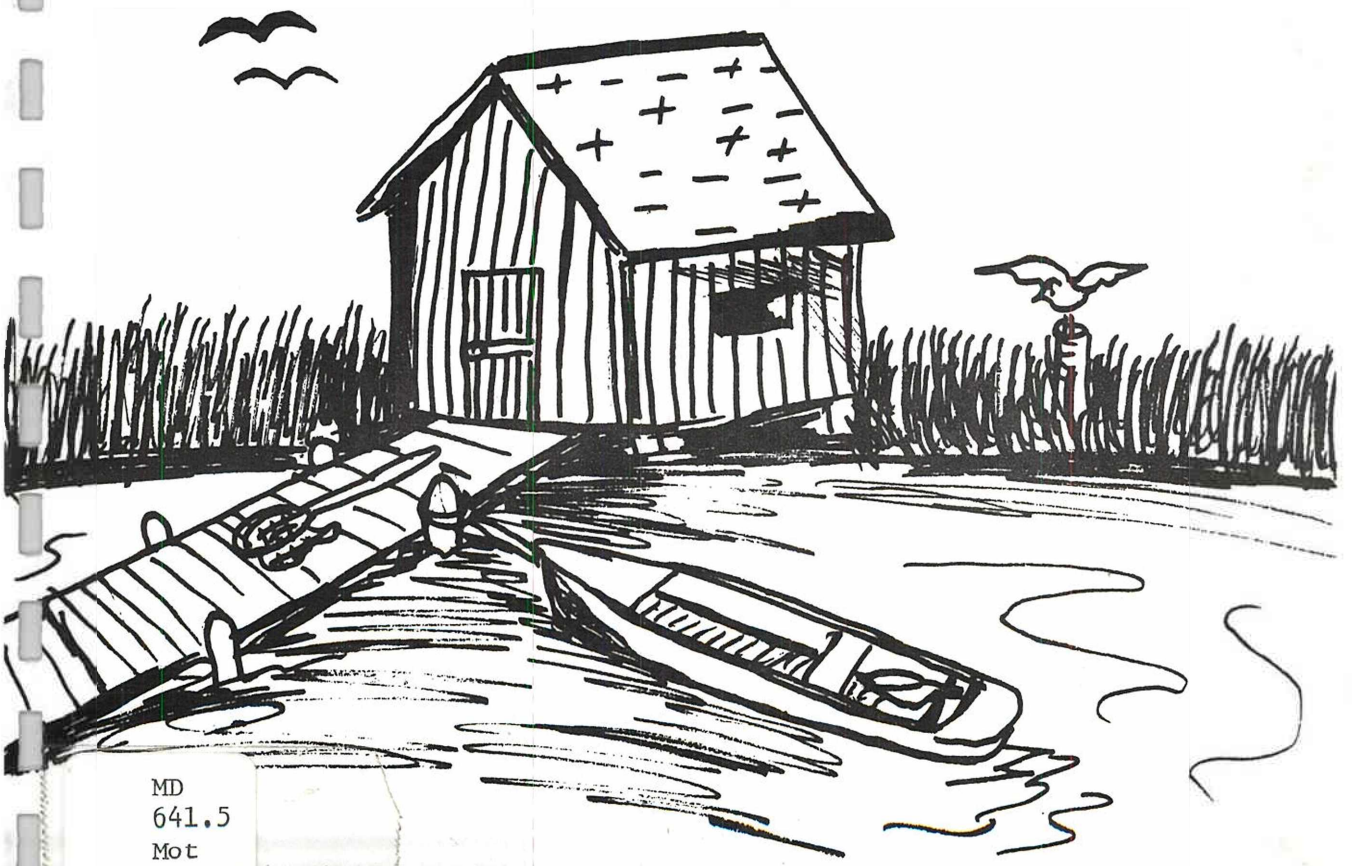
MOTHERS FAVORITES FROM SMITH ISLAND PTA



MD
641.5
Mot

Ewell, Maryland

SOMERSET COUNTY
LIBRARY SYSTEM
PRINCESS ANNE MD 21853

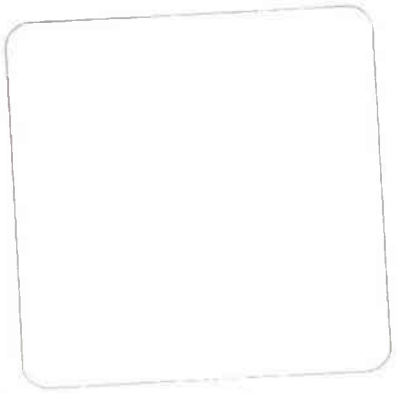
COOKBOOK COMMITTEE

Katie Guy
Vivian T. Evans
Brenda Marsh
Yvonne Harrison
Beverly Guy
Mary Ruth Evans
Maxine Evans

Illustrations and Cover by: Christine Marshall

OFFICERS OF PTA

President - Katie Guy
Vice President - June Evans
Secretary - Marilyn Evans
Treasurer - Vivian T. Evans



LIST OF CONTRIBUTORS

Katie Guy
Vivian T. Evans
Maxine Evans
Beverly Guy
Yvonne Harrison
Brenda Marsh
Mary Ruth Evans
Iris Evans
Bernice Evans
Lynn Smith
Maxine Landon
June Evans
Sharon Bruce
Linda Evans
Evelyn Reid
Betty Rae Tyler
Mary Ada Marshall
Reba Tyler
Elsie Tyler
Mitzi Brimer
Donna Evans
Karen Dize
Sidney C. Evans
Cindy Smith
Clarence K. Evans
Sue Parks

Vera Evans
Eileen Somers
Sandra Evans
Arbutus Marsh
Connie Marshall
Peggy Evans
Beulah Tyler
Mary Lee Dize
Nancy Evans
Elaine Brimer
Jennifer Dize
Bonnie Parks
Connie Evans
Sherry Evans
Evelyn Marsh
Beth Marsh
Marilyn Evans
Doris Kitching
Bernice Guy
Ann Heckner
Doris Bradshaw
Lydia Marsh
Ruth Bradshaw
Rita Crockett
Lill Smith Marshall
Christine Marshall

TABLE OF CONTENTS

Appetizers & Beverages 1

Breads 5

Cakes, Frostings & Fillings 9

Canning & Jellies 25

Casseroles 27

Cookies & Candy 33

Main Dishes 43

Pastries & Desserts 59

Salads & Vegetables 71

Miscellaneous 79

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
⅓ cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 lb.	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5⅓ Tbsp. = ⅓ cup
8 Tbsp. = ½ cup
10⅔ Tbsp. = ⅔ cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

SUBSTITUTIONS

FOR...	YOU CAN USE...
1 tablespoon cornstarch	2 tablespoons flour OR 1½ tablespoons quick cooking tapioca
1 cup cake flour	1 cup less 2 tablespoons all-purpose flour
1 cup all-purpose flour	1 cup plus 2 tablespoons cake flour
1 square chocolate	3 tablespoons cocoa and 1 tablespoon fat
1 cup melted shortening	1 cup salad oil (may not be substituted for solid shortening)
1 cup milk	½ cup evaporated milk and ½ cup water
1 cup sour milk or buttermilk	1 tablespoon lemon juice or vinegar and enough sweet milk to measure 1 cup
1 cup heavy cream	⅔ cup milk and ⅓ cup butter
1 cup heavy cream, whipped	⅔ cup well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 tablespoons dried whole egg and 2 tablespoons water
1 teaspoon baking powder	¼ teaspoon baking soda and 1 teaspoon cream of tartar OR ¼ teaspoon baking soda and ½ cup sour milk, buttermilk or molasses; reduce other liquid ½ cup
1 cup sugar	1 cup honey; reduce other liquid ¼ cup; reduce baking temperature 25°
1 cup miniature marshmallows	About 10 large marshmallows cut-up
1 medium onion (2½ dia.)	2 tablespoons instant minced onion OR 1 teaspoon onion powder OR 2 teaspoons onion salt; reduce salt 1 teaspoon
1 garlic clove	1/8 teaspoon garlic powder OR ¼ teaspoon garlic salt; reduce salt 1/8 teaspoon
1 tablespoon fresh herbs	1 teaspoon dried herbs OR ¼ teaspoon powdered herbs OR ½ teaspoon herb salt; reduce salt ¼ teaspoon

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough biscuits caused from insufficient mixing.

2. Dry biscuits caused from baking in too slow an oven and handling too much.

3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.

2. Tunnels in muffins, peaks in center and a soggy texture are caused from overmixing.

3. For a nice muffin, mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.

2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.

3. A heavy cake means too much sugar has been used or baked too short a period.

4. A sticky crust is caused by too much sugar.

5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.

6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.

7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).

8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

1. Pastry crumbles caused by overmixing flour and fat.

2. Pastry is tough caused by using too much water and over mixing dough.

3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400°-425° constant temperature.

BREADS: (YEAST)

1. Yeast bread is porous - this caused by over-rising or cooking at too low a temperature.

2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.

3. Bread does not rise - this is caused from over-kneading or from using old yeast.

4. Bread is streaked - this is caused from under-kneading and not kneading evenly.

5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

OVEN TEMPERATURES

Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very hot	475°

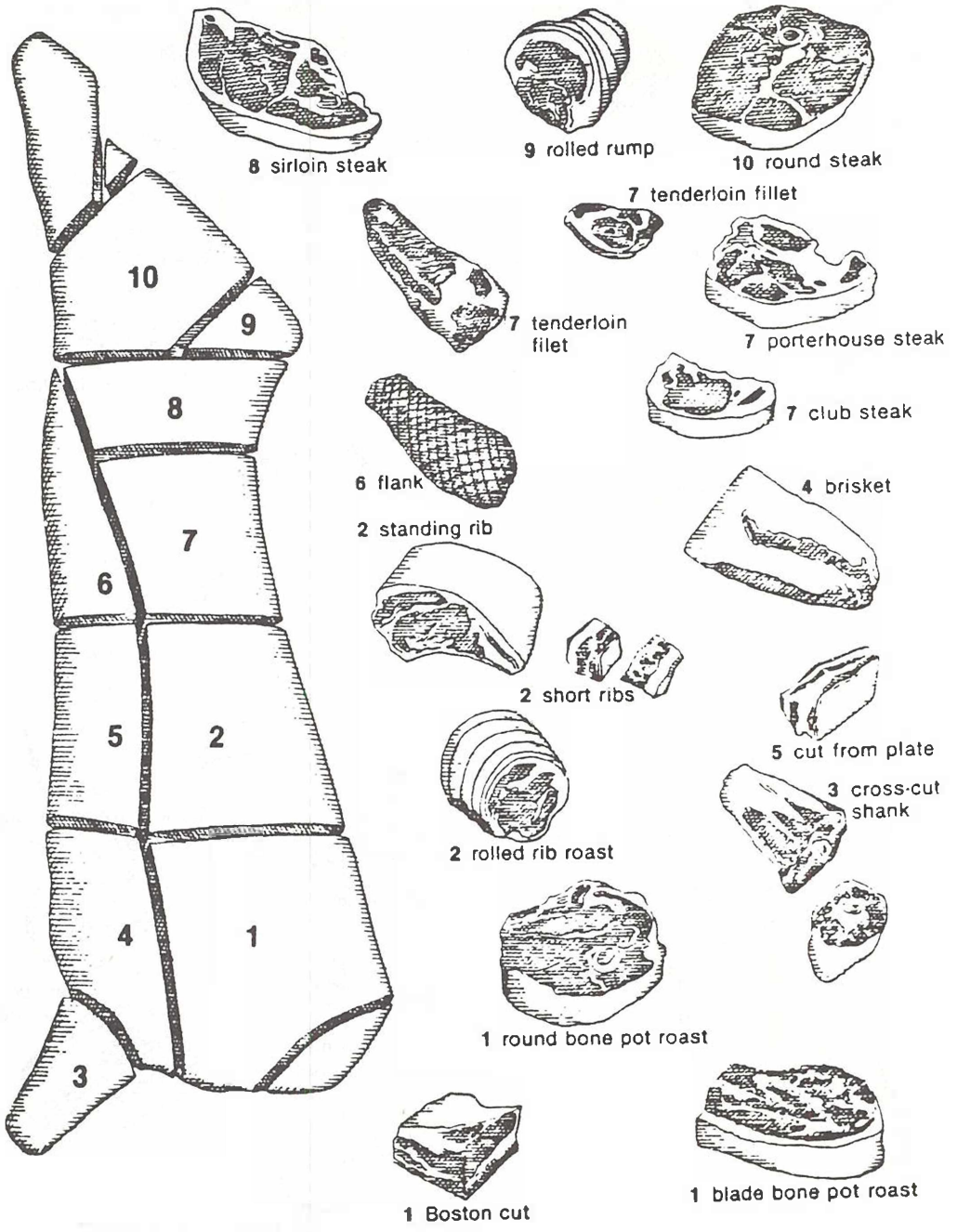
*****

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

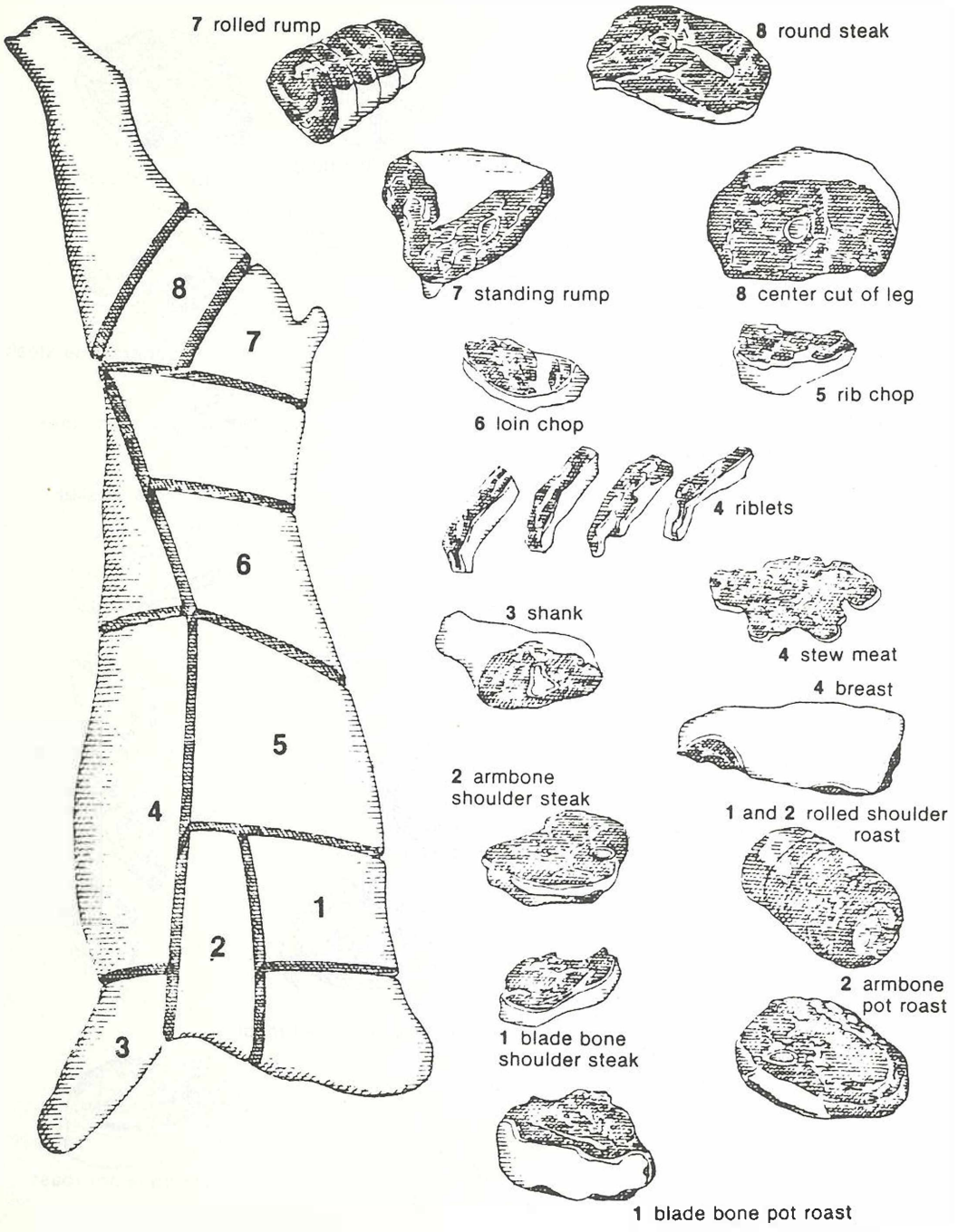
A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

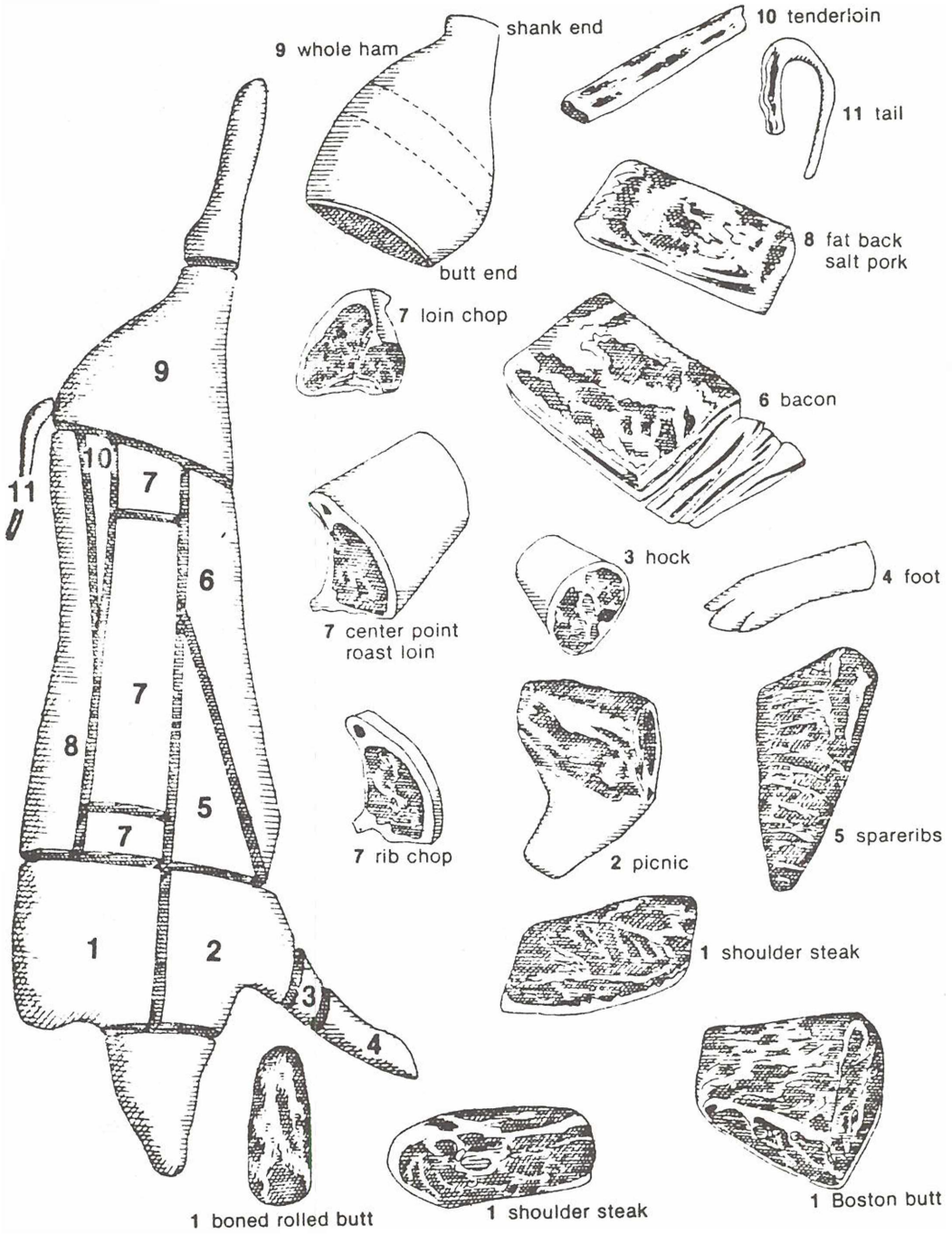
BEEF


10
9
8
7
6
5
2
4
1
3
8 sirloin steak
9 rolled rump
10 round steak
7 tenderloin fillet
7 tenderloin filet
7 porterhouse steak
7 club steak
6 flank
4 brisket
2 standing rib
2 short ribs
5 cut from plate
3 cross-cut shank
2 rolled rib roast
1 round bone pot roast
1 Boston cut
1 blade bone pot roast

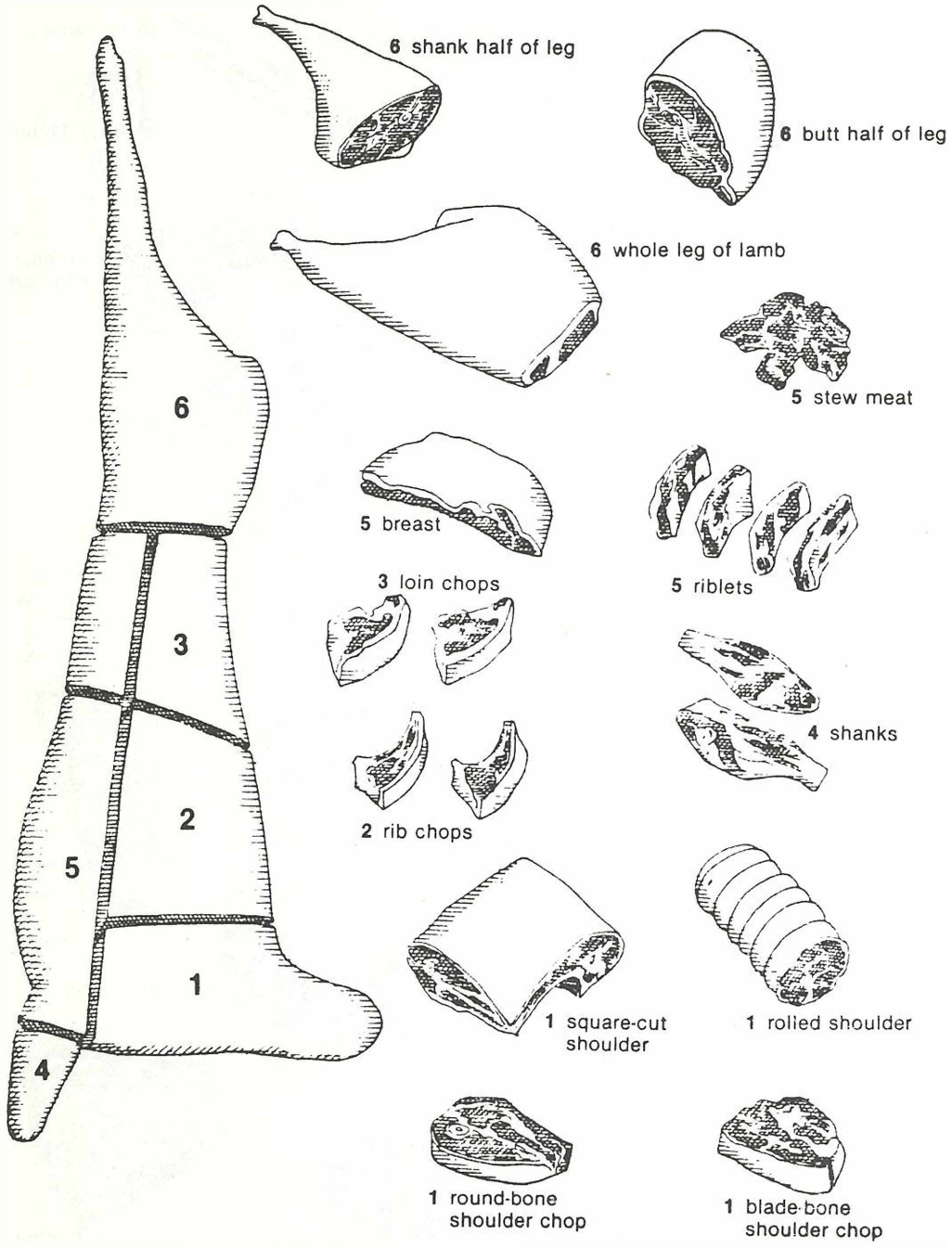
VEAL


7 rolled rump
8 round steak
7 standing rump
8 center cut of leg
5 rib chop
6 loin chop
4 riblets
3 shank
4 stew meat
4 breast
2 armbone shoulder steak
1 and 2 rolled shoulder roast
2 armbone pot roast
1 blade bone shoulder steak
1 blade bone pot roast
8
7
6
5
4
1
2
3

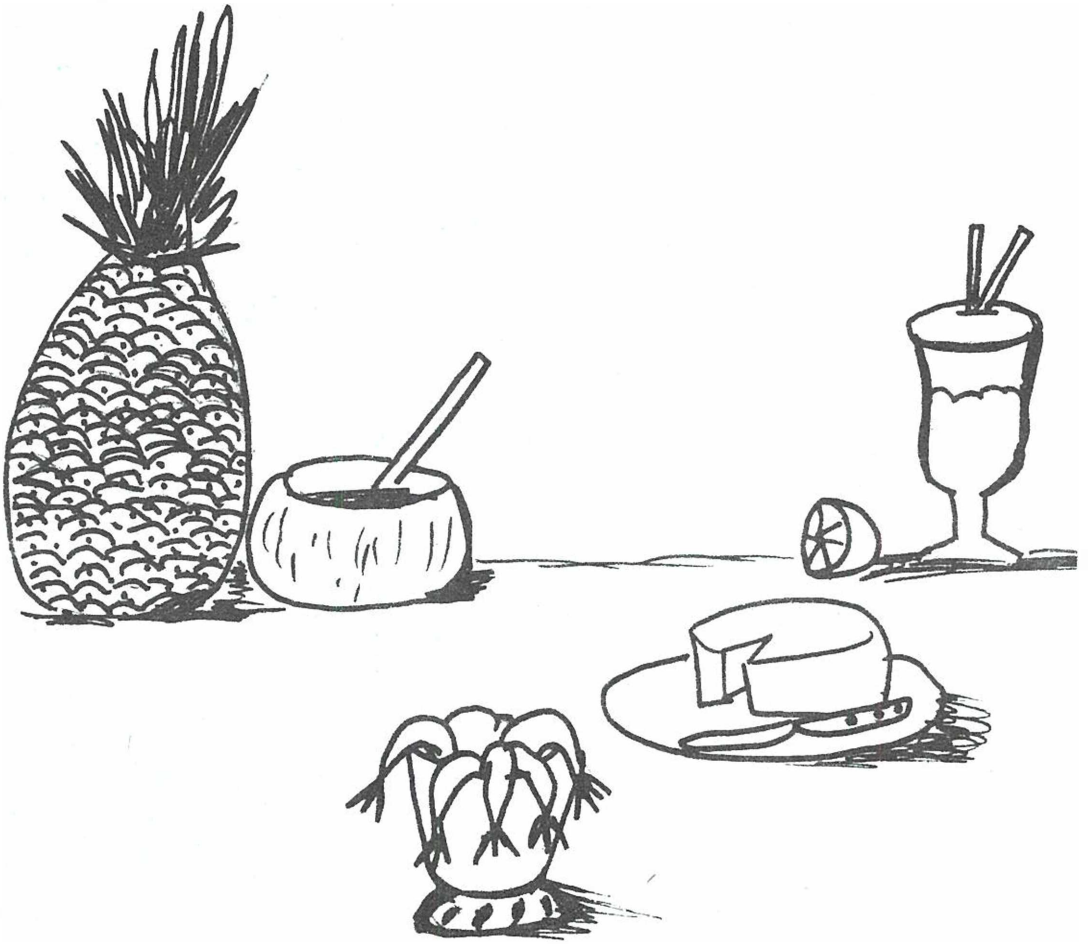
PORK


9 whole ham
shank end
butt end
10 tenderloin
11 tail
8 fat back
salt pork
7 loin chop
6 bacon
3 hock
4 foot
7 center point
roast loin
7 rib chop
2 picnic
5 spareribs
1 shoulder steak
1 boned rolled butt
1 shoulder steak
1 Boston butt
9
10
11
7
6
7
8
7
5
1
2
3
4

LAMB


6 shank half of leg
6 butt half of leg
6 whole leg of lamb
5 stew meat
6
5 breast
3 loin chops
5 riblets
3
4 shanks
2
2 rib chops
5
1
1 square-cut shoulder
1 rolled shoulder
4
1 round-bone shoulder chop
1 blade-bone shoulder chop

Appetizers, Beverages



CRAB SOUP

Lydia Marsh

2 lb. mixed vegetables
1 lg. potato diced
1 onion cut fine
1 can tomato paste
2 T. Old Bay seafood seasoning (or to taste)
Beef stock or bouillon cube
Enough water to make soupy
1 lb. crabmeat

Cook mixed vegetables, potato, onion, tomato paste and seafood seasoning in beef stock until tender. Add crabmeat last. Do not stir to much or you will cause lumps of crabmeat to fall apart.

VERA'S CRAB SOUP

Vera Evans

3-4 cups ham stock
3 C. cubed ham (already cooked)
2 can mixed vegetables
2 can diced tomatoes
2 cans crushed tomatoes
1 onion chopped fine
2 T. Old Bay seasoning
1 lb. crabmeat
Salt and pepper to taste

Mix ham stock, ham, mixed vegetables, diced tomatoes, onions and Old Bay seasoning and cook over low fire one hour or until vegetables are tender. Add crushed tomatoes and crabmeat. Cook 20 minutes longer. Stir often to prevent sticking.

SHRIMP CHEESE BALLS

Christine Marshall

2-3 oz. pkg. cream cheese-softened
1½ tsp. prepared mustard
1 tsp. diced onion
1 tsp. lemon juice
Dash pepper
Dash salt
4½ cans shrimp chopped & drained

Mix all ingredients well. Chill and form in ½'' balls. Roll in ⅔ cup chopped mixed nuts.

ANGELIC DEVILED EGGS

Sandra Evans

8 eggs
1-3 oz. can deviled ham
¼ C. mayonnaise
1 T. mustard
¼ tsp. Worcestershire sauce
¼ tsp. chopped onion
Dash salt
Dash pepper

Boil eggs 15 minutes. Cut in half lengthwise and remove yolks. Mash yolks till smooth. Mix remaining ingredients, spoon into egg whites. Top with paprika and parsley flakes.

MARVIN'S EGG DIP

Bernice Evans

4 boiled eggs
4 T. vinegar
4 T. sugar
2 lg. cream cheese
Dash onion diced
Dash pepper

To mashed eggs add vinegar and sugar and mix well. Add remaining ingredients and mix thoroughly.

CHEESE DIP

Maxine Evans

1 lb. Velveeta cheese
1 tsp. hot sauce
1 sm. onion diced
1 block margarine
1 can Rotel tomatoes

In skillet melt margarine and simmer onion. Add cheese let melt. Then add rest of ingredients and serve.

CRABMEAT DIP

Beth Marsh

1-5 oz. jar Old English cheese
1-8 oz. cream cheese
7½ oz. crabmeat
¼ C. milk
½ tsp. Worcestershire sauce
¼ tsp. garlic salt
½ tsp. cayenne pepper

Melt cheese in double boiler, add remaining ingredients. Mix well. Serve with French bread, melba rounds or your favorite snack cracker or chips.

VEGETABLE DIP

Maxine Evans

1 lg. cream cheese
2 T. evap. milk
2 T. catsup
2 T. French dressing

Mix well all ingredients and chill. Serve with chilled cucumber sticks, carrot sticks and celery sticks.

To clean small places such as faucets in bathroom, use toothbrush.

CHEESE BALL

1 lg. cream cheese
1 jar Old English cheese
1 jar Roka blue cheese
1 tsp. onion diced
Dash celery seed
Dash Worcestershire sauce

Allow cheeses to get to room temperature. Mix well cheeses, onion, celery seed and Worcestershire sauce. Shape into ball and let harden in refrigerator (1 hour or more). Roll ball in ½ cup crushed pecans and dash parsley flakes mixed together.

CHEESE BALL

Arbutus Marsh

8 oz. Cracker Barrell cheese
8 oz. cream cheese
1 tsp. onion
1 tsp. pimento
1 tsp. green pepper
1 tsp. Worcestershire sauce
½ tsp. lemon juice

Mix well all ingredients. Shape into a ball, let chill in refrigerator and serve with crackers, chips, etc.

BAKED CHEESE PUFFS

Maxine Evans

½ C. butter
1 C. sharp cheese (cubed)
Dash cayenne pepper
¼ tsp. salt
¼ tsp. dry mustard
2 egg whites (beaten)
1 unsliced loaf of bread

Preheat oven 375°.

Melt butter and cheese in top of double boiler, stir until smooth. Combine pepper, salt and mustard with stiffly beaten egg whites. Then add to cheese mixture. Remove crust from bread and cut bread into 1'' cubes. Dip each cube in cheese mixture and place on cookie sheet. Cover with waxed paper and keep overnight in refrigerator. When ready to serve, preheat oven to 375°. Bake 10 minutes until puffed and golden. Serve hot. Serves 30.

SWEDISH MEAT BALLS

Karen Dize

1½ lb. hamburger
2 T. dry onion soup
Salt to taste
Pepper to taste

SAUCE:
½ C. Ketchup
1 T. sweet relish
1 tsp. mustard
1 T. brown sugar
1¼ C. water

Mix hamburger, soup, salt and pepper, roll into balls. Brown in skillet. Mix sauce ingredients add to hamburger. Cover and simmer 20 minutes.

COCKTAIL MEAT BALLS

Christine Marshall

1½ lb. hamburger
1 envelope Lipton onion soup mix
1¼ C. water
½ C. Ketchup
1 T. sweet pickle relish
1 tsp. prepared mustard

Mix ground beef, 2 tablespoons dry onion soup mix. Shape into little meat balls. Brown, pour off fat. Add remaining ingredients. Cover and simmer 2 minutes. Mix some cornstarch with water and thicken as desired, about 5 minutes.

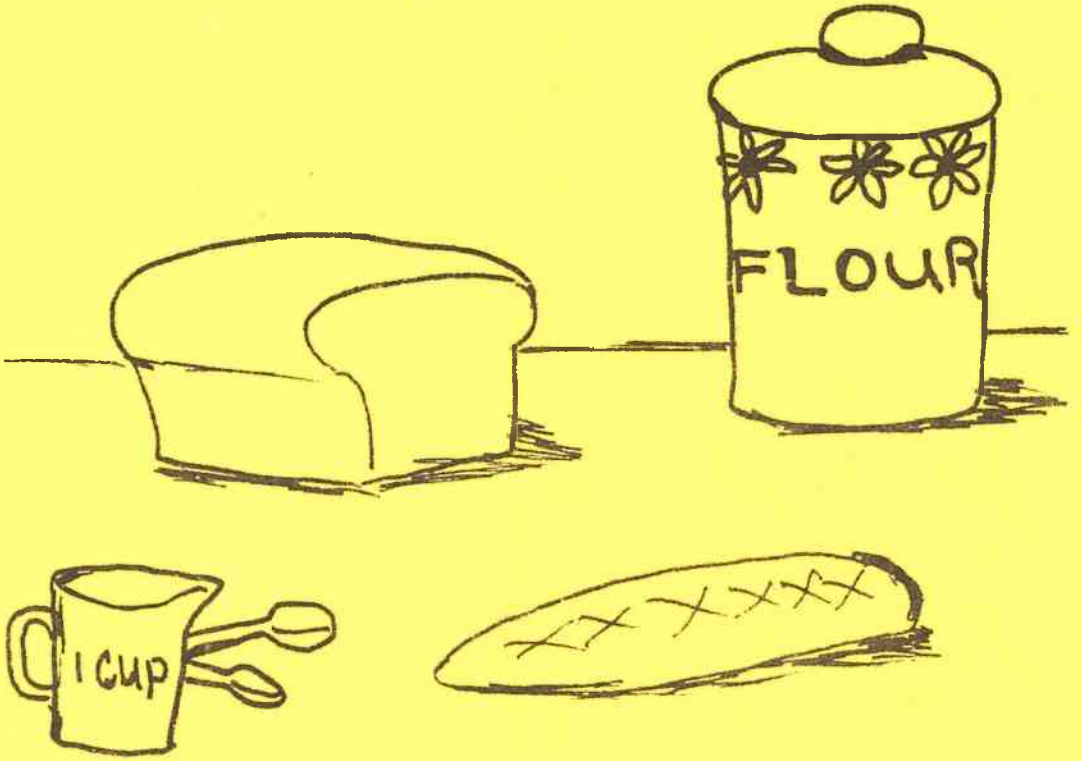
THANK GOD YOU ARE ALIVE

There is such a thing as taking ourselves and the world too seriously, or at any rate to anxiously. Half of the secular unrest and dismal, profane sadness of modern society comes from the vain idea that every man is bound to be a critic of life, and to let no day pass without finding some fault with the general order of things, or projecting some plan for its general improvement.

And the other half comes from the greedy notion that a man's life does consist, after all, in the abundance of things that he possesseth, and that it is somehow or other more respectable and pious to be always at work, trying to make a larger living, than it is to lie on your back in the green pastures and beside the still waters and thank God that you are alive.

--Henry Van Dyke

Breads



SPOON BREAD

Katie Guy

5 T. meal
2½ T. flour
5 T. sugar
1 tsp. baking powder
Hot water
1 egg
1 can evaporated milk
¾ block margarine

Preheat oven 350°.

Put margarine in 9½'' Pyrex pie plate. Put in oven and let melt. In mixing bowl put meal, flour, sugar and baking powder. Add enough hot water to mix ingredients together. Add egg and beat well. Add evaporated milk; pour in pie plate with margarine and bake 35-40 minutes.

HOMEMADE CORN BREAD

Lynn Smith

5 T. corn meal
2½ T. flour
5 T. sugar
Dash salt
1 tsp. baking powder
1 egg
1 can cream
¼ lb. butter

Preheat oven 350°.

Mix first five (5) ingredients with just enough scalding hot water to mix together. Then add remaining ingredients and mix well. Turn in greased 9x9'' baking dish. Bake 1 hour. Serves 6.

CORN BREAD

Sue Parks

2 C. corn meal
10 tsp. sugar
1 tsp. salt
3 C. boiling water
¼ lb. butter
1 can evaporated milk

Preheat oven 325°.

Mix corn meal, sugar, salt and boiling water. Mix well. Add butter and milk. Put in greased baking dish. Bake at 325° for 1 hour.

SWEET POTATO YEAST BREAD

Katie Guy

⅔ C. shortening
⅔ C. sugar
1 C. mashed sweet potatoes
2 eggs
Cup scalded milk
2 tsp. salt
2 pkgs. yeast
½ C. lukewarm water
Enough flour to mix together

Mix shortening, sugar, warm sweet potatoes, milk and salt together. Add yeast mixture and mix well. Add beaten eggs, and then flour. Knead well.

CORN BREAD

Christine Marshall

¾ C. corn meal
¼ C. flour
1 tsp. salt
3 T. sugar
1 tsp. baking powder
1 egg
1 can evaporated milk
4 T. melted butter or margarine

Preheat oven 350°.

Combine all ingredients and mix well. Pour in a greased baking dish. Bake at 350° for 35 minutes or until toothpick inserted comes clean.

QUICK ROLLS

Betty Raye Tyler

1 cake Fleischmann's yeast
2 T. sugar
3 pts. sifted flour
1 pt. scalded milk (let cool)
4 T. melted butter
1 tsp. salt

Dissolve yeast and sugar in lukewarm milk. Add butter and 1½ pints flour. Beat till smooth. Cover and let rise 1 hour. Add remaining 1½ pints flour and the salt. Knead well, cover and let rise 1½ hours. Use as needed. Cover and store in freezer. Serves 3.

NO WAIT ANGEL BREAD

Evelyn Marsh

5 C. flour
3 tsp. baking powder
1 tsp. soda
1 tsp. salt
½ C. sugar
½ C. cooking oil
1 pkg. dry yeast
2 T. warm water
2 C. buttermilk

Preheat oven 350°.

Dissolve yeast in warm water and buttermilk. Add dry ingredients and knead well. Make into biscuits and cover with towel. Let set about 1 hour and bake 1 hour.

HOT ROLLS

Arbutus Marsh

1 box hot roll mix
1 C. flour
1 C. Bisquick
½ C. sugar
1 pkg. dry yeast
1 C. warm water

Preheat oven 350°.

Combine hot roll mix, flour, Bisquick and sugar. Dissolve yeast in warm water and mix in dry ingredients. Knead well. Let rise 2-3 hours. Then shape into rolls and let rise again. Bake till golden brown.

ANNE'S ANGEL FLAKE BISCUITS

Anne Heckner

5 C. flour
1 C. shortening
5 tsp. baking powder
1 pkg. yeast
5 tsp. warm water
1 tsp. baking soda
2 C. buttermilk

Preheat oven 400°.

Add warm water to yeast. Have shortening at room temperature. Mix all the rest of the ingredients together. Knead lightly, until smooth. Shape into biscuits (roll and cut) and bake at 400° for 12-15 minutes. Dough may be refrigerated for a week covered, but not frozen.

BANANA BREAD

Arbutus Marsh

2 C. flour
1½ C. sugar
4 to 6 mashed bananas
2 stiffly beaten egg whites
1 tsp. vinegar
1 tsp. vanilla
4 T. milk
¼ lb. butter
4 tsp. baking soda
2 egg yolks

Preheat oven 350°.

Cream butter and sugar till light and fluffy. Add egg yolks, then bananas and vanilla to creamed mixture. Add vinegar to milk to make buttermilk, then add baking soda. Add to creamed mixture and mix well. Gradually add flour and fold in egg whites last. Turn in greased loaf pan and bake at 350° for 40-45 minutes.

PERFECT WHITE BREAD

Evelyn L. Reid

1 pkg. dry yeast
¼ C. warm water
2 C. scalded milk
2 T. sugar
2 tsp. salt
1 T. shortening
6-6¼ C. sifted flour

Preheat oven 400°.

Soften dry yeast in warm water. Set aside. Combine hot milk, sugar, salt and shortening. Cool to lukewarm. Stir in 2 cups of the flour. Beat well. Add softened yeast and mix well. Add enough of remaining flour to make moderately stiff dough. Turn out on lightly floured surface, knead till smooth and shiny (8-10 minutes). Shape in ball and place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place till double in size. Punch down. Cover and let rise till double in size. Cut dough in 2 portions. Shape each in smooth ball, cover and let rest 10 minutes. Shape in loaves and place in greased loaf pans. Cover and let rise till double in size. Bake in hot oven for 35 minutes or till done.

SWEET POTATO BISCUIT

Connie Marshall

6 T. shortening
4 C. mashed sweet potatoes
2 C. flour
3 tsp. baking powder
4 T. sugar
1½ tsp. salt

Preheat oven 425°.

Sift together all dry ingredients. Add sugar and shortening to hot sweet potatoes. Combine together. Knead for one minute. Roll and shape into biscuits. Bake at 425° for 12-15 minutes.

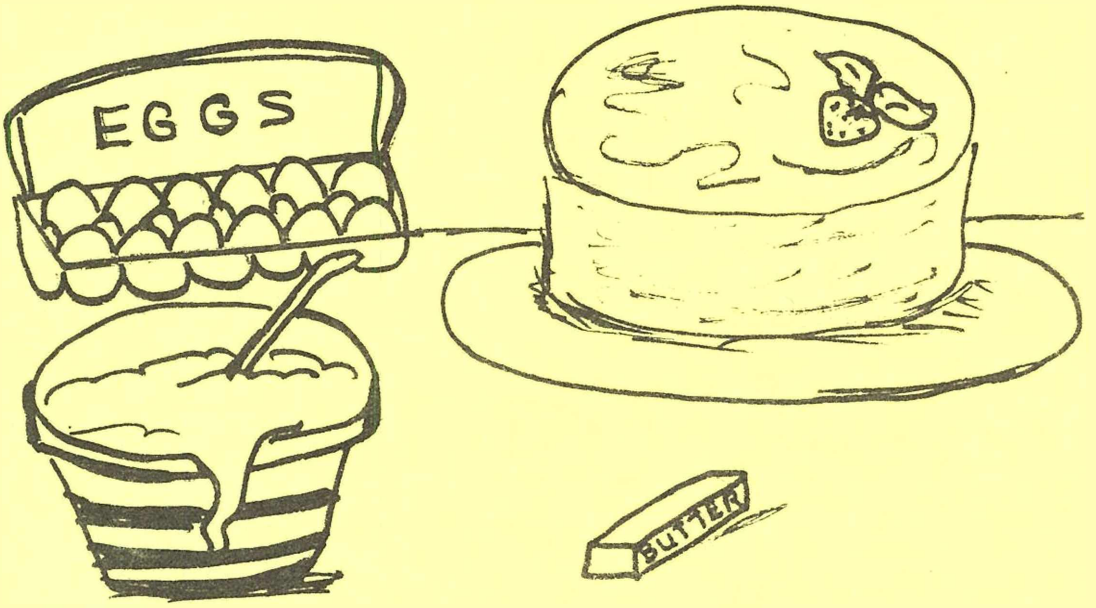
APPLE PANCAKES

Sharon Bruce

3 beaten eggs
1 C. milk
½ tsp. salt
1 tsp. baking powder
1½ C. all-purpose flour
5 apples quartered and sliced
Dash cinnamon
2 tsp. sugar

Add beaten eggs to milk, salt, cinnamon, and sugar. Then add flour and baking powder gradually. Add apples last. Cook on hot griddle 350° until golden brown.

Cakes, Frostings and Fillings



SPRINKLE AND PAT CAKE

Mary Ruth Evans

1 can pie filling (apple or cherry)
1 can coconut
1 box yellow cake mix
1½ block of butter

Preheat oven 350°.

Grease 9x13'' pan. Pour in 1 can of pie filling (apple or cherry). Sprinkle 1 can of coconut. Sprinkle 1 box cake mix. Pat 1½ blocks of butter (cut in slices) and cover cake mix. Bake for 45 minutes.

PRETZEL ICEBOX CAKE

Mitzi Brimer
Karen Dize

2⅔ C. pretzels (mashed)
1½ blocks butter (melted)
3 T. sugar
8 oz. cream cheese
5 C. Cool Whip
1 C. sugar
Large instant chocolate pudding
6 serving size

Preheat oven 350°.

Mash pretzels and mix with butter and sugar. Press in baking dish and bake for 10 minutes in a 350° oven. Remove and let cool. In a bowl mix cream cheese, Cool Whip and 1 cup sugar. Spread on pretzel mixture. Next mix chocolate pudding following directions on box. Spread on top of Cool Whip mixture. Keep in refrigerator.

DEVIL'S FOOD CAKE

Linda Evans

2 blocks butter
2 C. sugar
5 eggs
1 tsp. vanilla
2¼ C. flour
¾ C. cocoa
1 C. cream
2 level tsp. baking powder

Preheat oven 375°.

Cream butter and sugar. Add eggs and vanilla. Add sifted flour, and baking powder and cocoa alternately with can milk. Bake in layers. Frost with butter cream icing.

ORANGE CAKE

Maxine Landon

1 box yellow cake mix
1 box lemon or vanilla instant pudding
1 tsp. lemon extract
¾ C. Wesson or corn oil
¾ C. water
4 eggs

Preheat oven 325°.

Add the above ingredients, beat with mixer for 10 minutes at high speed. Bake for 1 hour. After the cake is done, pour orange icing over cake.

ORANGE ICING:

½ C. orange juice
1 C. 10x sugar

Mix this up first before you start baking the cake. It takes awhile to dissolve.

OLD-FASHIONED FIG CAKE

Katie Guy

1 pt. perserved figs
1 C. sugar
1 egg
¼ lb. butter
Dash salt
1 C. warm water
2 tsp. soda
2½ C. flour
¼ tsp. nutmeg
¼ tsp. allspice
½ tsp. cinnamon
1 tsp. vanilla

Preheat oven 350°.

Mix egg, sugar, figs, butter, salt by hand. Dissolve soda in warm water. Mix flour and spices alternately with soda water. Bake 45 minutes. Frost with Fudge Icing.

FUDGE ICING:

1 C. sugar
¼ C. butter
¼ C. cream
1 sq. baking chocolate
½ tsp. vanilla

Cook and bring to hard boil. Remove from heat, add vanilla. Beat until firm.

FIG CAKE

Reba Tyler

1 C. sugar
¼ lb. margarine
2 eggs
1 pt. figs
1 C. molasses
1 C. warm water
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
2½ C. flour
1 tsp. vanilla

Preheat oven 350°.

Cream softened margarine and sugar till light and fluffy. Add eggs one at a time. Add remaining ingredients and mix well. Turn in greased square baking dish and bake for 1 hour or until done.
Delicious with chocolate icing or Cool Whip.

FIG CAKE

Connie Evans

1½ C. figs
1 C. sugar
1 egg
1 block margarine
2½ C. flour
¼ tsp. nutmeg
¼ tsp. cinnamon
¼ tsp. allspice
¼ tsp. vanilla

Preheat oven 350°.

Mix 2 teaspoons baking soda in 1 cup warm water, add to the above ingredients. Add 2½ cups flour, stir with spoon. **Do not beat.** Pour in bundt or tube pan and bake at 350° until knife inserted in middle comes out clean.

GERMAN CHOCOLATE CAKE ICING

Mitzi Brimer

1 C. evaporated milk
1 C. sugar
3 egg yolks, beaten
½ C. margarine or butter
1 tsp. vanilla
1⅓ C. coconut
1 C. pecans

Cook in saucepan milk, sugar, egg yolks, margarine, and vanilla until thick. Remove from heat and add coconut and pecans.

WHITE CHOCOLATE FROSTING

Sidney Evans

8 oz. white chocolate
12 oz. cream cheese
2 T. milk
1 lb. box 10x sugar
1 T. vanilla
Pinch salt

Melt chocolate and let cool! Beat cream cheese and milk until smooth. Add sugar ½ cup at a time. Stir in chocolate, vanilla and a pinch of salt. Beat until smooth.

CHOCOLATE COOKED ICING

Mary Ada Marshall

2 sq. block chocolate
1 block butter
2 C. granulated sugar
Pinch of salt
½ C. cream
1 tsp. vanilla

Cook all but the vanilla. Let cook to rapid boil. Boil about 1½ minutes. Add vanilla and beat with mixer until it has thickened.

CHOCOLATE DELIGHT CAKE

Vivian Evans

2 C. sugar
2 C. flour
2 blocks margarine
4 T. cocoa
1 C. water
1 tsp. baking soda
½ C. whole milk
1 tsp. vanilla
2 eggs
Dash salt
ICING:
1 block margarine
4 tsp. cocoa
1 tsp. vanilla
4 T. evaporated milk
1 box 10x sugar

Preheat oven 400°.

Mix sugar and flour in bowl. In saucepan bring margarine, cocoa and water to boil. Pour over flour and sugar mixture. Mix well. Add soda, milk, vanilla, eggs and salt. Mix well. Pour in 13x9'' sheet cake pan and bake at 400° for 30 minutes.
ICING: Five minutes before cake is done mix in saucepan margarine, cocoa, vanilla and milk. Bring to boil. Add 10x sugar. Mix well. Spread on cake.
1 cup nuts may be added to icing before spreading on cake.

HOLIDAY FRUITCAKE

2 eggs
2 C. water
2 pkgs. Pillsbury date or nut bread mix
2 C. pecans, chopped
2 C. raisins
2 C. candied cherries (12 oz.)
1 C. candied pineapple cut in wedges

Preheat oven 350°.

In large bowl combine eggs and water, add remaining ingredients stirring by hand until well mixed. Pour in a greased and floured 10'' tube pan. Bake at 350° for 65-75 minutes. Cool 30 minutes and decorate with candied fruits and nuts.

FRUIT COCKTAIL CAKE

Lynn Smith

1½ C. sugar
2 eggs
½ C. oil
2 C. flour
2 tsp. baking soda
½ tsp. salt
1 can fruit cocktail

TOPPING:
1 block butter or margarine
¾ C. sugar
½ C. evaporated milk
1 tsp. vanilla
1 can coconut
1 pkg. walnuts

Preheat oven 350°.

Mix all together and pour into a rectangular dish and bake at 350° for 1 hour. TOPPING: Mix topping together and cook on stove till it comes to a boil. Then cook 10 minutes longer. Spread on cake while cake is still hot.

PINEAPPLE BUNDT CAKE

Beth Marsh

1-18½ oz. pkg. yellow cake mix
1 pkg. pineapple gelatin
4 eggs
½ C. soft margarine
1 C. water
1 tsp. vanilla extract
Confectioners' sugar or simple icing

Preheat oven 350°.

Combine cake mix, gelatin, eggs, margarine, water and vanilla in large mixing bowl. Blend to moisten then beat 5 minutes on medium speed, scraping bowl occasionally. Pour batter into a greased and floured 12-cup bundt pan. Bake at 350° about 50 minutes or until done. Cool in pan 10 minutes or longer if needed. Sprinkle with confectioners' sugar just before serving.

OATMEAL CAKE

Arbutus Marsh

1 block butter
1 C. oatmeal
1 ¼ C. boiling water
1 C. sugar
1 C. brown sugar
2 eggs, beaten
1 ⅓ C. flour
½ tsp. salt
1 tsp. soda
1 T. cinnamon

TOPPING:
4 T. butter
½ C. sugar
¼ C. milk
½ tsp. vanilla
1 can coconut
Pecans

Preheat oven 350°.

Put butter and oatmeal in boiling water. Let set for 10 minutes. Add sugar, brown sugar and eggs. Stir well. Add flour, salt, soda, and cinnamon. Pour in baking dish and bake in 350° oven. When toothpick inserted in cake comes out clean, cake is done.
TOPPING: In a saucepan mix butter, sugar, milk and vanilla and cook until thick. Remove and add coconut and nuts. Spread on cake and put under broiler and brown.

QUICK PINEAPPLE CAKE

Sidney C. Evans

1 angle food cake
1 C. cold Pet milk
¼ C. sugar
1 sm. can crushed pineapple

Cut slices of cake and place in long pan. Mix milk, sugar, until thick. Add pineapple. Spread over cake and refrigerate.

MOLASSES CAKE

Jennifer Dize

1 pt. perserved figs
1 can applesauce
1 C. molasses
1 C. sugar
1 C. melted Crisco
1 tsp. baking soda
1 tsp. baking powder
Cinnamon (as much as desired)
Raisins (handful if desired)
Salt (to taste)
Vanilla (to taste)
4 C. flour

Preheat oven 350°.

Put ingredients in as listed and then add flour (about 4 cups) until spoon stands in the middle of bowl by itself. Bake either in thick layers or bundt pan. Then cover with cooked chocolate icing.

ROSES POOR MAN'S CAKE

Bev Guy

½ lb. raisins
1½ C. sugar
½ C. Crisco shortening
1 can applesauce
1 pt. figs
1 can crushed pineapple, not drained
½ lb. dates
1 egg
1 pkg. black walnuts

Preheat oven 350°.

Boil raisins in 1 cup water until tender, mix with above ingredients in large bowl. Set aside.

INGREDIENTS:

2½ C. flour
1 tsp. baking soda
1 T. cinnamon
1 T. allspice
½ T. nutmeg
½ tsp. salt

Mix together well. Add slowly to wet ingredients. Mix well till blended good. Bake 350° until done in tube pan. Test with toothpick.

HEAVENLY HASH CAKE

Mary Ruth Evans

2 sticks butter or margarine
4 T. cocoa
2 C. sugar
1½ C. flour
4 eggs
1 C. walnuts
Miniature marshmallows

Preheat oven 350°.

Combine all ingredients except marshmallows. Mix well. Pour into greased 9x13" pan. Bake in 350° oven for 25 minutes or until done. Cover with miniature marshmallows. Return to oven, when the marshmallows melt remove from oven and cool in pan. Then spread with icing below.

ICING:

4 T. cocoa
1 stick butter
1 box powdered sugar
4 T. evaporated milk

Mix all ingredients until creamy. Spread on cake.

PLAIN POUND CAKE

Doris Kitching

½ C. butter
½ C. Crisco
3 C. sugar
5 eggs
3 C. flour
½ T. salt
½ C. water
½ C. milk
1½ T. butternut

Preheat oven 325°.

Add butter and Crisco, mix well. Add sugar, eggs (1 egg at a time). Add salt and butternut flavoring. Add flour alternately with water and milk mixture. Put in greased tubed pan. Bake 1 hour and 45 minutes.

CHOCOLATE POUND CAKE

Sandra Evans

½ lb. butter or margarine
½ C. shortening
3 C. sugar
5 eggs
1 T. vanilla extract
½ tsp. baking powder
3 C. flour-sifted
½ tsp. salt
4 T. cocoa
1 C. whole milk

Preheat oven 325°.

Cream together butter and shortening. Add sugar and eggs. Beat well. Add extract. Add alternately dry ingredients and milk. Pour in tube pan and bake for 1 hour at 325°.

BANANA SPICE SHEET CAKE

Evelyn Reid

1 box yellow cake mix
⅔ C. shortening
¾ C. brown sugar
1 tsp. cinnamon
1 tsp. cloves
¼ tsp. nutmeg
¼ tsp. ginger
¾ tsp. soda
1 tsp. vanilla
3 eggs
½ C. granulated sugar
⅔ C. evaporated milk
1¼ C. mashed bananas (fully ripe)

Preheat oven 350°.

Combine all ingredients in large bowl and mix thoroughly. Grease and flour 13x9'' sheet cake pan. Pour ingredients in and bake about 35 minutes. Cool for 15 minutes and top with slices of bananas. Then dig in.

TRIPLE FUDGE CAKE

Donna Evans

1 pkg. chocolate pudding
1 box devil's food cake mix
½ C. chocolate chips
½ C. chopped nuts

Preheat oven 350°.

Cook chocolate pudding as directed on package. Blend devil's food cake mix (dry mix) into hot pudding. Pour in greased and floured oblong pan. Sprinkle top of batter with chocolate chips and nuts. Bake 30-35 minutes in 350° preheated oven.

COLD OVEN CAKE

Maxine Evans

3 C. sugar
½ lb. butter
½ C. Crisco
5 eggs
3 C. flour
1 tsp. vanilla
1 tsp. almond flavoring
1 C. whole milk
½ tsp. baking powder

Cream together sugar, butter and Crisco. Add eggs one at a time. Alternate 1 cup of flour and milk. In last cup of flour put baking powder. Add vanilla and almond flavoring. Pour in bundt or tube pan. Bake 1 hour and 20 minutes in cold oven at 350°.
Have all ingredients at room temperature.

SNOW PEAK DEVIL'S FOOD CAKE

Connie Marshall

1½ blocks butter
1¼ C. sugar
3 eggs
½ C. cocoa
1¼ tsp. soda
1 tsp. salt
1 tsp. vanilla
1½ C. sifted flour
1 C. sealtest milk
1 box 10X sugar
1 block butter
1 tsp. vanilla
Pinch salt
4-5 T. cows milk

Preheat oven 350°.

Layer cake-combine butter, sugar, cream. Add eggs one at a time-add salt and vanilla, mix cocoa, soda, flour together. Alternate flour and milk until all ingredients are mixed. Put equal amounts in layer pans. Bake at 350°, cool. Mix 10X sugar, butter, vanilla, salt, milk. Beat until fluffy, spread on layers.

FRESH APPLE CAKE

Beth Marsh

3 C. flour
2 C. sugar
1 tsp. salt
1¼ C. Wesson oil
2 eggs
2 T. vanilla
1 T. cinnamon
1 tsp. baking soda
3 C. apples
1 C. pecans

Preheat oven 325°.

Combine first eight ingredients. Mix in apples and pecans. Turn in greased 9x12" oblong pan. Bake for 45-50 minutes.
Top with Cool Whip or ice cream.

JEWISH APPLE CAKE

Sandra Evans

2½ C. sugar
1 C. oil (vegetable)
3 eggs
3 tsp. baking powder
½ tsp. salt
2½ tsp. vanilla
1 T. orange juice
3-lg. apples (sliced)
2 heaping tsp. cinnamon
3 C. flour

Preheat oven 350°.

Mix together ¼ cup sugar, cinnamon and apples. Set aside. Mix rest of ingredients and pour layer of batter in tube pan. Add layer of apple mixture. Then put rest of batter and last of apple mixture on top. Bake 1 hour and 15 minutes at 350°.

CHEESECAKE

Yvonne Harrison

CRUST:
⅓ C. powdered sugar
1½ C. graham cracker crumbs
1 block butter or margarine
1 C. granulated sugar
3-8 oz. pkgs. cream cheese
1 generous tsp. vanilla
4 eggs
1 pt. sour cream
1-21 oz. can prepared cherry or blueberry pie filling

Preheat oven 350°.

Melt butter and add to graham cracker crumbs and sugar. Line bottom of a spring form pan packing firmly. Mix sugar, cream cheese, vanilla and eggs. Pour into unbaked pie crust. Bake in preheated oven for about 50 minutes. Remove from oven and top with sour cream and return to oven for another 5 minutes. Let cool. Top with prepared pie filling.

FRESH APPLE CAKE

Mary Ada Marshall

3 eggs
1½ C. oil
2 tsp. vanilla
2 C. sugar
3 C. flour
1 tsp. soda
1 tsp. salt
3 C. peeled and diced apples
1 can coconut
1 C. pecans
TOPPING:
¼ C. cream
1 C. brown sugar
1 block margarine
1 tsp. vanilla

Preheat oven 375°.

With mixer mix eggs, oil and vanilla. Sift together sugar, flour, soda and salt. Add to egg mixture. Add apples, coconut and pecans. Mix well. Pour in sheet cake pan. Bake for 40 minutes. In sauce pan combine cream, sugar and margarine. Let come to boil and boil for one minute. Remove from heat add vanilla. Let cool. Spread on cooled cake.

CREAM CHEESE CAKE

Bernice Evans

3 C. ricotta cheese
1 pt. sour cream
1 lb. cream cheese (2 lg. pkgs.)
6 eggs
2 tsp. vanilla
1½ C. sugar
6 tsp. flour

Preheat oven 350°.

Mix ricotta, cream cheese, sugar and vanilla. Add eggs one at a time. Alternate flour and sour cream. Bake at 350° for 1 hour. Turn oven off. Leave in oven 1 hour with door open.

MANDARIN CAKE

Donna Evans

1 box yellow cake mix (dry)
¾ C. oil
4 eggs
1 can mandarin oranges, undrained
TOPPING:
1 box vanilla instant pudding (dry)
1 sm. can crushed pineapple
1 container Cool Whip

Preheat oven 350°.

Mix cake mix, oil, eggs and mandarin oranges until well blended and pour into a greased and floured 13x9'' sheet cake pan and bake in a 350° preheated oven. Blend ingredients for topping and spread on cooled cake.

PINEAPPLE LAYER CAKE

Maxine Landon

1 box cake mix
4 eggs
¾ C. water
¼ C. milk
1 block margarine
1 tsp. vanilla
FILLING:
¾ C. sugar
½ block margarine
1-lg. and 1 sm. can crushed pineapple
2 T. cake batter
ICING:
½ box 10X sugar
1 T. Crisco
1 T. margarine
1 tsp. vanilla
1 T. milk
2 T. pineapple filling

Preheat oven 350°.

Mix cake mix, eggs, water, milk, margarine and vanilla together. Bake in layer cake pans.
FILLING: In saucepan mix pineapple, sugar and margarine. Bring to boil then add 2 tablespoons cake batter. Remove from heat. Spread filling on each of the cake layers except the top.
ICING: Mix 10X sugar, Crisco, margarine, vanilla, milk and 2 tablespoons pineapple filling. Spread icing on top and sides of cake.

COCONUT POUND CAKE

Maxine Evans

3 C. sugar
1 block butter
1 block margarine
6 eggs
3 C. flour
1 can coconut
½ tsp. lemon extract
1 C. cows milk
1 tsp. coconut flavoring
½ tsp. baking powder

Preheat oven 300°.

Mix butter, margarine and sugar. Cream well. Add one egg at a time, blend well. Combine flour and baking powder. Add ½ of flour mix, add ½ of milk mix. Add rest of flour, rest of milk. Add flavoring and coconut. Pour in greased and floured tube pan and bake for 1½ hours or less.

Put a piece of tape over one end of a curtain rod before putting curtain on. This prevents curtain from getting hung up.

LILL'S FROM THE STUMP CAKE

Lill Smith Marshall

2 level C. sugar
2 blocks butter (soft)
5 eggs
½ C. evaporated milk
½ C. water
2¾ C. sifted flour
1 level tsp. baking powder
1 T. vanilla

Preheat oven 350°.

Cream butter and sugar well. Beat eggs separately and add to creamed butter and sugar. Add vanilla. Mix evaporated milk and water together. Alternately mix in flour and evaporated milk. Add baking powder in last cup of flour. Bake in layers and frost with chocolate frosting.

CHOCOLATE FROSTING:

3 blocks chocolate
2 C. sugar
C. cream
Block butter
½ tsp. vanilla

Mix all ingredients except vanilla. Cook over low heat until it comes to boil. Remove from heat; add vanilla and beat until smooth.

SOUR CREAM CAKE

Cindy Smith

2 C. sour cream
2 C. sugar
2-6 oz. pkgs. coconut
1-box yellow cake mix

Preheat oven 350°.

Mix first 3 ingredients together and store in refrigerator overnight. Bake cake mix according to package in layer pans. Let cool. Split each layer of cake with a long thread so you'll have several layers. Fill between each layer and on top of cake with the above filling. Wrap with Saran Wrap and store in refrigerator for 4 to 6 days. Flavors will blend together.

Take a spring clothespin to close bread bags and bread will stay fresh longer.

7-UP CAKE

Bernice Evans

3 blocks butter
3 C. sugar
5 eggs
3 C. flour
2 T. lemon extract
¾ C. 7-Up

Preheat oven 350°.

Cream together butter and sugar till light and fluffy. Add eggs one at a time. Add extract. Alternately adding flour and 7-Up and mix well. Pour into a tube or bundt pan and bake for 1 hour or until done.

CARROT CAKE

Bernice Evans

1½ C. salad oil
2½ C. sugar
4 egg yolks
5 T. hot water
2½ C. sifted flour
1½ tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. ground cloves
1½ C. grated raw carrots
1 C. chopped black walnuts
4 egg whites

Preheat oven 350°.

Cream oil and sugar until well mixed. Beat in egg yolks one at a time. Beat well. Beat in hot water. Sift together all dry ingredients; then beat in above mixture. Add carrots and walnuts. Beat egg whites until soft peaks form. Fold in batter. Bake 1 hour and 10 minutes in a 9'' tube pan. Frost with Cream Cheese Icing.

CREAM CHEESE FROSTING:
¾ block soft margarine
1-4 oz. pkg. cream cheese
2 tsp. vanilla
1 box 10-X sugar

ALOHA CAKE

Bernice Guy

3 C. flour
2 C. sugar
1 tsp. soda
1 tsp. salt
3 eggs, beaten
½ C. oil
1 tsp. cinnamon
½ tsp. vanilla
2 C. chopped bananas
8 oz. crushed pineapple (undrained)
½ C. chopped nuts

Preheat oven 325°.

In a large bowl mix all the ingredients above until well blended. Put in sheet cake pan and bake for 35 minutes.

SPICEY LAYER CAKE

Evelyn L. Reid

¾ C. shortening
2¼ C. sifted cake flour
1 C. granulated sugar
1 tsp. salt
¾ tsp. soda
1 tsp. cinnamon
1 tsp. cloves
¾ C. brown sugar
1 C. buttermilk
3 eggs

Preheat oven 350°.

Stir shortening to soften. Sift together flour, granulated sugar, baking powder, salt, soda and spices. Add brown sugar to buttermilk. Combine shortening, dry ingredients and buttermilk mixture and mix till flour is dampened; beat vigorously 2 minutes. Add eggs and beat 2 minutes more. Turn in paper lined 9'' round pans and bake 30-35 minutes.

APPLESAUCE LOAF

Evelyn L. Reid

½ C. shortening
1 C. sugar
2 eggs
1¾ C. sifted flour
1 tsp. salt
1 tsp. baking powder
½ tsp. soda
½ tsp. cinnamon
½ tsp. nutmeg
1 can applesauce
½ C. chopped California walnuts

Preheat oven 350°.

Stir shortening to soften, gradually add sugar, then beat till light. Add eggs and beat till fluffy. Sift together dry ingredients; add to creamed mixture alternately with applesauce. Beating after each addition. Stir in nuts. Pour into greased 9½x5x3'' loaf pan and bake 1 hour. Cool in pan 10 minutes, remove to cooling rack. While still warm top with sugar glaze.

To clean oven racks; put in bathtub filled with hot water and Janitor in a Drum. Soak overnight. Next morning baked on crust will all come off.

WATERGATE CAKE

Beth Marsh

1 box yellow cake mix
1 box instant pistachio pudding
4 eggs
½ C. vegetable oil
1 can 7-Up
or 1 can club soda

Preheat oven 350°.

Blend all ingredients together in a mixing bowl until well blended (about 3 minutes). Pour into a greased and well floured tube pan. Bake for 1 hour. Let cool and frost with Watergate Cake Frosting.

WATERGATE CAKE FROSTING:

1 envelope Dream Whip
1 box instant pistachio pudding
1 C. milk

Beat all ingredients well in bowl until thick. Frost cooled Watergate Cake.

TEXAS CAKE

Beth Marsh

2 sticks margarine
1 C. water
4 T. cocoa
2 C. flour
2 C. sugar
½ tsp. salt
2 eggs
1 tsp. vanilla
½ C. sour cream
1 tsp. baking soda

Preheat oven 350°.

Put margarine, water and cocoa in saucepan and bring to a boil. Remove from heat and add dry ingredients and mix thoroughly. Add rest of ingredients and mix well. Pour into 9x13" greased and floured pan. Bake for 25 minutes.
You cannot layer this cake.

Maturity is the ability to do a job whether you're supervised or not; finish a job once it is started; carry money without spending it; and last, but not least, the ability to bear an injustice without wanting to get even.

Canning & Jellies

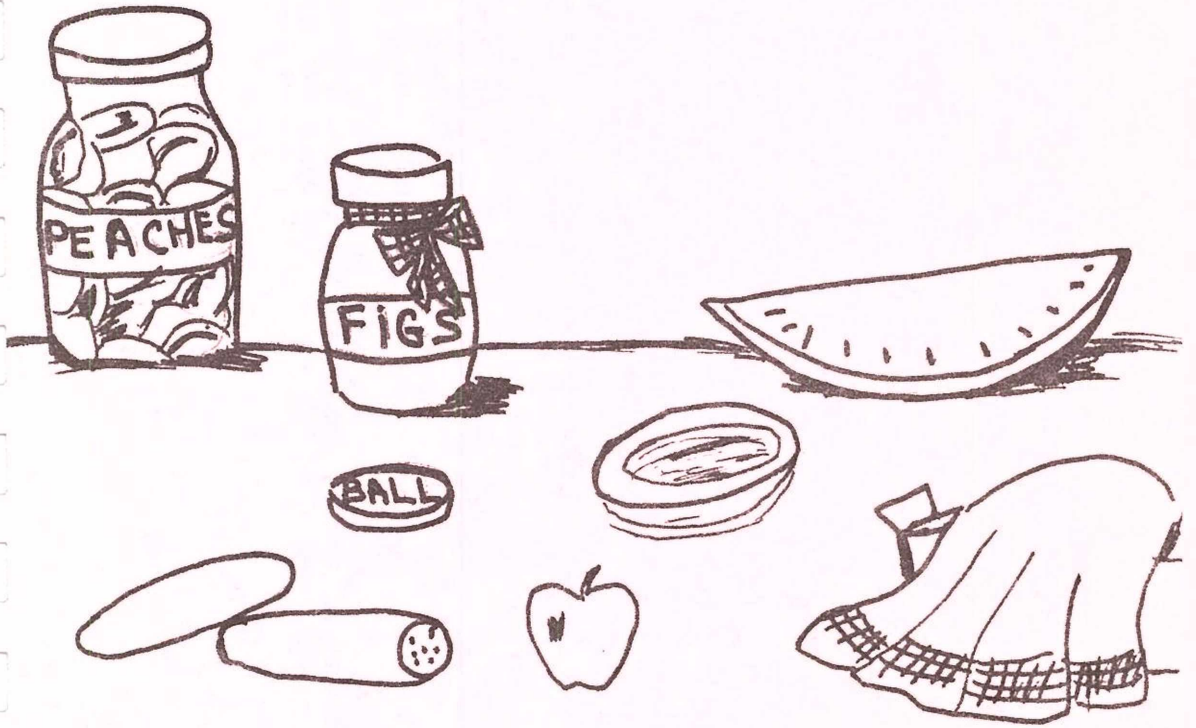


FIG PRESERVES

Jennifer Dize

1 qt. bucket figs
5 lb. sugar
1 lemon

Cook under low-to-medium heat until thickens to taste. Peeling optional. Cook 2 hours or until syrup is thick.

PRESERVED FIGS

Eileen Somers

5 qt. bucket figs
2 C. sugar
¼ stick cinnamon
1 C. water

Peel skin off of figs. Over slow fire cook figs and remaining ingredients until syrupy and thick. Put in jars.

PICKLED ONIONS

Maxine Evans

6 C. Bermuda onion
2 cinnamon sticks
1 T. whole cloves
2 C. vinegar
½ C. water
½ C. sugar
1 tsp. salt

Peel and thinly slice onions-separate into rings. Layer onion rings in large bowl with cinnamon and cloves. In saucepan combine vinegar, water, sugar and salt. Bring to boil. Remove from heat. Pour over onions. Stir gently. Cover and refrigerate overnight. Put into containers.

PEPPER RELISH

12 red peppers
12 green peppers
12 lg. onions
2 C. sugar
1 qt. vinegar

Cut up peppers and onions fine. In large pot add the peppers, onions, sugar and vinegar. Cook over medium heat and stir until dissolved. Bring to a boil and boil 10 minutes. Put in jars.

BREAD & BUTTER PICKLES

Connie Marshall

1 gal. sliced cucumbers
4 lg. onions
½ C. salt
5 C. sugar
5 C. vinegar
1½ tsp. cloves
1½ tsp. turmeric powder
2 T. mustard seed
2 T. celery seed

Put onions, cucumbers in ½ cup salt. Add enough water to cover. Let stand for 3 hours. After 3 hours, mix other ingredients, bring to a boil. Add cucumbers and onions. Cook about 20 minutes. Put in jars.

PICKLED WATERMELON RIND

Maxine Landon

10 lb. watermelon rind
10 lb. sugar
1 qt. white vinegar
40 drops of oil of cinnamon
40 drops oil of cloves

Cut all dark green and red from rind. Cut up in pieces and soak in cold water overnight. Drain well. Put in covered kettle and cover with water and cook 1¼ hours. Drain off hot water and put in cold water then drain all day. Mix sugar, spices and vinegar in large pan. Stir until well mixed and let set all day. Keep stirring occasionally all day. Put rind in mixture. Let stand 24 hours, stir occasionally. Boil for 15 minutes then let stand 2 days. Bring to a boil and put in jars.

I may be the only help someone has today.

Kindness is better than criticism.

What am I looking for in each new day?

We are forgiven - let us be forgiving.

Let's not be so worried about tomorrow that it takes up most of today.

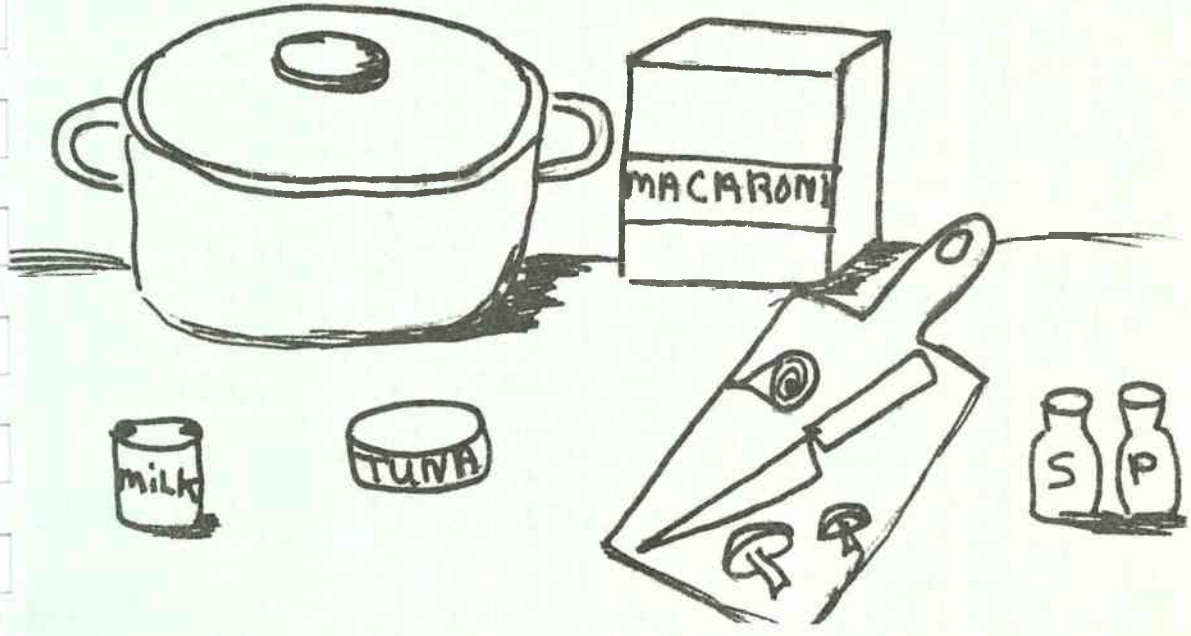
Our life is a witness to what we believe.

Friends add season to life.

Life is measured not by how long it is, but how full it is.

--Brenda Marsh

Casseroles



BAKED SHOE STRING POTATOES

Marilyn Evans

4 med. potatoes
3 T. butter or margarine
1½ tsp. salt
Dash pepper
1 C. grated cheese
½ C. evaporated milk
Sprinkle of parsley

Preheat oven 400°.

Prepare potatoes in French fry style. Line a cookie sheet with foil, long enough to be doubled over. Place potatoes in foil, dot with butter or margarine. Sprinkle salt, pepper, cheese, parsley and milk on potatoes. Bring up foil and fold over potatoes. Fasten ends. Bake at 400° for 1 hour.

OYSTER PUDDING

Peggy Evans

6 slices bread
1 pt. oysters
4 slices American cheese
2 eggs, oyster broth and milk mixed together to make 2¾ cups

Preheat oven 350°.

Butter and cut in cubes the bread. In casserole dish layer half the bread, 2 slices cheese then half of the oysters. Pour half milk mixture, repeat layer then bake 350° for 45-55 minutes.

BROCCOLI SUPREME

Beverly Guy

1 pkg. frozen broccoli, thawed & chopped
1 slightly beaten egg
1-8¼ oz. can cream style corn
2 T. diced onion
3 T. butter
½ C. herbed stuffing mix

TOPPING:
½ C. herbed stuffing mix
1 T. butter

Preheat oven 375°.

Mix well first 6 ingredients. Pour in casserole dish. Top with ½ cup stuffing mix. Dot with butter. Bake 375° for 45 minutes.

SQUASH CASSEROLE

Katie Guy

2 lbs. of squash or
3-10 oz. pkg. frozen squash
1 med. onion chopped
1 grated carrot
1 can cream of chicken soup
1 container sour cream
¾ block margarine, melted
1 pkg. Pepperidge Farm herbal dressing

Preheat oven 350°.

Cook squash and onion till tender. Add carrot, soup and sour cream. Pour margarine over herbal dressing and mix ¾ of it with squash mixture. Pour mixture into casserole dish. Sprinkle remaining dressing on top. Bake for 20-25 minutes.

PINEAPPLE CASSEROLE

Lynn Smith

1 block margarine, melted
1 C. sugar
4 eggs beaten
1 lg. crushed pineapple
5 slices bread cubed, no crust

Preheat oven 350°.

Mix all ingredients together and pour in greased dish. Bake 350° for 1 hour.

SCALLOPED POTATOES

Sue Parks

1 can Cheddar cheese soup
½ can milk
4 or 5 med. potatoes sliced
1 lg. onion sliced

Preheat oven 350°.

Slice potatoes and cook in boiling water till tender. Alternate potatoes and onions in casserole dish. Mix Cheddar cheese, soup and milk in saucepan. Cook under low heat until smooth. Pour over potatoes and onions. Bake at 350° for 15-20 minutes.

RECIPE FOR SAFETY

1 teaspoon Knowledge
1 cup Courtesy
1 pinch Fine Attitude
1 pound Good Judgment
1 tablespoon Skill.

Jean Johnson
Portland, Oregon

BAKED TOMATOES

Marilyn Evans

1 qt. or 2 cans tomatoes
¾ C. sugar
2 slices bread pulled apart
Sprinkle salt and pepper
1/8 tsp. cinnamon

TOPPING:
1 block margarine
3 slices bread

Preheat oven 350°.

Put first five ingredients in saucepan on top of stove and let cook awhile. Pour into baking dish.
TOPPING: Cut bread in squares with scissors. Melt margarine in frying pan. Add bread crumbs. Let fry until crumbs are crispy. Pour topping over tomato mixture. Bake at 350° for 1½ hours.

GREEN BEAN MEDLEY

Beth Marsh

1-15½ oz. can green beans
1 can whole corn, drained
½ C. mayonnaise
½ C. Cheddar cheese, cubed
½ C. diced celery
½ C. diced green pepper
2 T. chopped onion
Salt & pepper to taste

Preheat oven 350°.

Mix all ingredients together in mixing bowl. Put into buttered 9x9'' casserole dish. Sprinkle atop with seasoned croutons. Bake for 30 minutes.

PINEAPPLE CASSEROLE

Nancy Evans

¼ C. margarine, melted
1 lg. crushed pineapple
4 slices bread, cubed
1½ C. miniature marshmallows
½ C. sugar
2 eggs
1 C. milk

Preheat oven 350°.

Beat eggs, pineapple, sugar and milk together. Add margarine, bread and marshmallows. Mix well. Pour in buttered dish. Bake 350° for 30 minutes.

SWEET POTATO CASSEROLE

Donna Evans

3 C. mashed sweet potatoes
1 C. sugar
½ C. melted butter
2 eggs
1 tsp. vanilla
⅓ C. milk

TOPPING:
½ C. brown sugar
¼ C. flour
2½ T. butter
½ C. nuts

Preheat oven 350°.

Mix well sweet potatoes, sugar, butter, eggs, vanilla and milk. Pour in greased 2 quart casserole dish. Mix topping ingredients together and pour over potato mixture. Bake 30-40 minutes at 350°.

SWEET POTATO FLUFF

Beverly Guy

1½ C. mashed sweet potatoes
½ C. sugar
¼ C. melted butter
1 egg, beaten
½ tsp. vanilla
⅓ C. evaporated milk

TOPPING:
½ C. brown sugar
¼ C. flour
½ C. chopped pecans
2½ T. melted butter

Preheat oven 350°.

Mix well together sweet potatoes, sugar, butter, egg, vanilla and milk. Pour in buttered casserole. Mix topping ingredients till crumbly. Sprinkle on top. Bake for 35-40 minutes.

SCALLOPED SWEET POTATOES AND APPLES

Beulah Tyler

6 med. sweet potatoes
1½ C. sliced apples
4 T. butter

½ C. brown sugar
½ tsp. salt
1 tsp. cinnamon
(mixed together)

Preheat oven 350°.

Boil sweet potatoes until tender, slice into ¼'' slices. Layer potatoes and apples in baking dish. Sprinkle with sugar mixture and dot with butter. Repeat layers until dish is filled. Bake for 50 minutes.

GLAZED SWEET POTATOES

Bernice Guy

Can sweet potatoes
1 C. sugar
1 C. water
1 C. orange juice
½ T. cornstarch
8 or 10 cloves
1 orange sliced thin

Put sweet potatoes in frying pan. Mix rest of ingredients and pour over sweet potatoes. Let simmer until glazed.

ZUCCHINI CASSEROLE

2 boxes frozen zucchini
2 lg. carrots, shredded
1 lg. onion
Can cream of chicken soup
8 oz. sour cream
1 C. herbed sesoned dressing

Preheat oven 350°.

Cook zucchini according to package directions. Steam sliced onion. Mix cream of chicken soup and sour cream together. Put layer zucchini, layer onion, layer grated carrot. Pour soup and sour cream mixture over layers of zucchini, onion and carrots. Top with dressing and dot with margarine. Bake for 35 minutes.

CORN PUDDING

Doris Kitching

1 can cream style corn
1 can milk
1 egg
2 T. flour
Sugar to taste

Preheat oven 325°.

Mix well all ingredients, pour in greased baking dish. Dot with butter and bake for 45 minutes.

BAKED CORN

Katie Guy

8 oz. cream style corn
2 T. flour
½ C. sugar
1 can evaporated milk
2 well beaten eggs

Preheat oven 350°.

Mix ingredients in order given. Add beaten eggs last. Pour in greased 2½ quart casserole, and dot with butter. Bake at 350° for 45 minutes or until done.

CORN PUDDING

Jennifer Dize

1 lg. cream style corn
1 C. water
½ C. cream
½ block margarine
2 eggs (beaten)
3 T. flour
Sugar to taste
Salt (dash)

Preheat oven 375°.

To corn add water, cream, eggs, flour, sugar and salt. Mix well. Pour in square baking dish and put small pats of margarine on top. Bake 1 hour.

EILEEN'S CHICKEN SALAD CASSEROLE

Vivian T. Evans

1 chicken cooked and cut-up
1 pkg. Pepperidge Farm dressing mix
2 C. chopped celery
1 can cream of chicken soup
½ C. mayonnaise
Dash Worcestershire sauce
2 T. diced onion

Preheat oven 300°.

In a 2 quart baking dish mix dressing with enough broth from chicken to moisten well. Mix remaining ingredients with cut-up chicken and spread on top. Bake till bubbly, top with shredded cheese and bake till cheese is melted.

STRING BEAN CASSEROLE

Peggy Evans

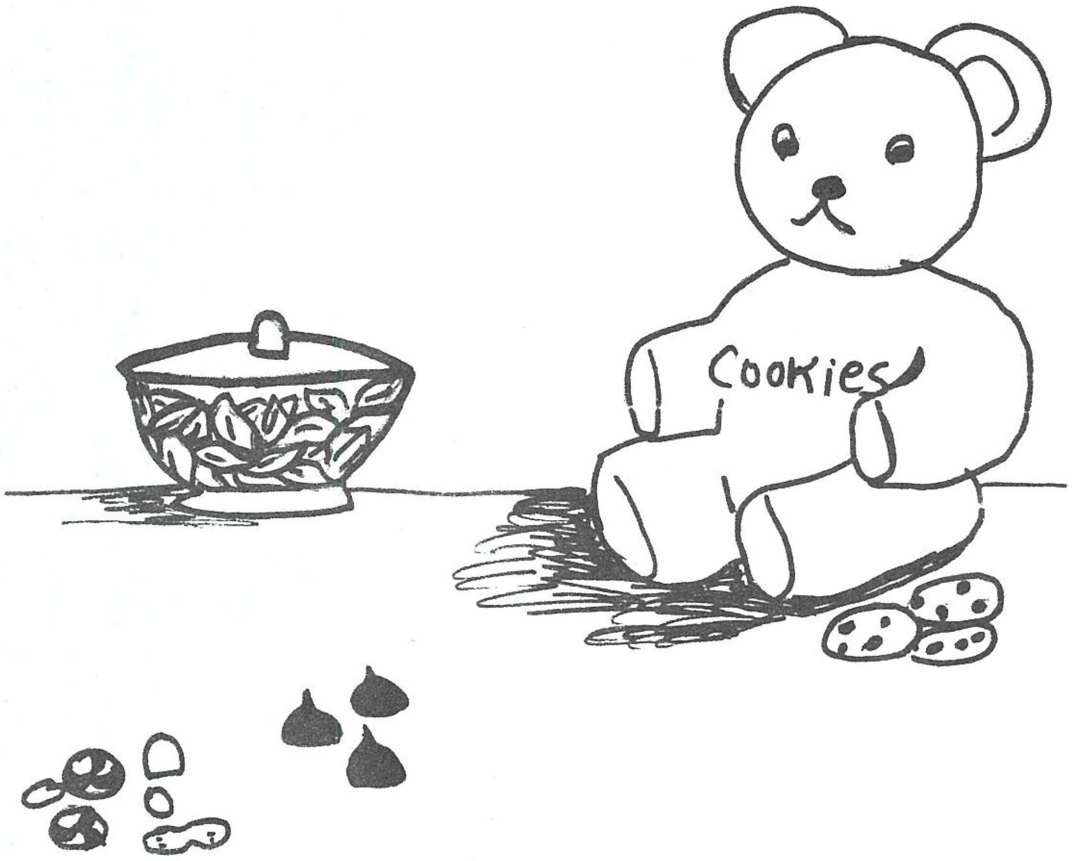
2 can French style green beans
1 T. salt
¾ C. milk
1 can mushroom soup
Dash of pepper
Diced pimento
1 can French fried onion rings

Preheat oven 350°.

Cook string beans in water and drain. Combine soup, milk and pepper. Mix with beans. Add ½ can onion rings and pour in casserole dish. Bake 30 minutes at 350°. Pour remaining onions on top and bake 5 minutes.

There is no indigestion worse than that of trying to eat your own words.

Cookies & Candy



CHEWY CARAMEL BARS

Brenda Marsh

32 caramels
⅔ C. evaporated milk
1 C. flour
¾ C. old-fashioned (or) quick oats, uncooked
½ C. packed brown sugar
½ tsp. soda
¼ tsp. salt
¾ C. margarine
6 oz. pkg. semi-sweet chocolate pieces

Preheat oven 350°.

Melt caramels with milk in covered double boiler over low heat. Combine dry ingredients, cut in margarine until mixture resembles coarse crumbs. Reserve 1 cup. Press remaining crumb mixture onto bottom of greased 13x9'' baking pan. Bake at 350° for 12 minutes. Sprinkle chocolate pieces over baked crust. Spread caramel mixture evenly over chocolate pieces, sprinkle with reserved crumb mixture. Continue baking 20 minutes. Chill.

TRIPLE DECKER BARS

Elaine Brimer
Brenda Marsh

BOTTOM:
1 oz. chocolate square
¼ C. margarine
½ C. sugar
1 egg
½ C. flour
½ C. chopped nuts

MIDDLE:
2 T. margarine
1 C. 10x sugar
1 T. can milk
1 tsp. vanilla

TOPPING:
1 oz. chocolate square
1 T. margarine

Preheat oven 350°.

BOTTOM: Melt chocolate and a little margarine together. Cream rest of margarine, sugar and egg together. Add flour, nuts and melted chocolate. Mix well. Spread in 8'' pan. Bake for 10 minutes. Let cool.
MIDDLE: Mix 2 tablespoons margarine, 1 cup 10X sugar, 1 tablespoon milk, vanilla. Spread on first layer.
TOPPING: Melt 1 ounce chocolate square, 1 tablespoon margarine. Pour over top and chill. Cut into squares.

BETH'S PEANUT BLOSSOMS

Beth Marsh

½ C. sugar
1 egg
½ C. shortening
½ C. peanut butter
½ C. firmly packed brown sugar
2 T. milk
1¾ C. flour
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
48 candy kisses

Preheat oven 375°.

Combine first six ingredients. Beat until creamy. Sift together dry ingredients. Blend into creamed mixture. Add vanilla. Shape into 1'' balls, roll in granulated sugar. Place 2'' apart on greased cookie sheet. Bake 10-12 minutes. Remove from oven press in candy kisses while cookies are hot. Makes about 4 dozen.

RUM RAISIN COOKIES

Linda Evans

1 C. raisins
½ C. warm rum or
3 T. rum extract
½ C. warm water
1 C. butter, softened
½ C. powdered sugar, sifted
2 C. flour
¼ tsp. salt
¼ tsp. baking powder

Preheat oven 375°.

Bring raisins to boil in rum. Remove from heat. Cover and let stand 30 minutes. Drain. Cream butter and sugar. Sift flour with salt and baking powder. Add gradually to creamed mixture. Add raisins. Roll out dough to ½'' thickness on floured board. Cut with cookie cutters. Bake for 20 minutes. Makes 12 cookies.

ICEBOX COOKIES

½ C. butter
1 C. brown sugar
1 egg, beaten
1¼ C. flour
¼ tsp. salt
½ tsp. baking soda
½ C. nuts, chopped
½ tsp. vanilla

Preheat oven 375°.

Cream butter and brown sugar. Add egg and stir well. Sift flour, salt and soda. Add to first mixture. Shape mixture into rolls, wrap in waxed paper and chill. Slice thin and bake on greased cookie sheet-10-12 minutes at 375°.

DATE COOKIE PINWHEELS

Beverly Gay

1-8 oz. pkg. dates (chopped)
½ C. sugar
½ C. water
½ C. chopped nuts
2 C. flour
½ tsp. baking soda
½ tsp. salt
¼ tsp. cinnamon
½ tsp. cloves
½ C. margarine
1 C. brown sugar
1 egg
1 tsp. vanilla

Preheat oven 400°.

In saucepan add dates, sugar and water. Cook over slow heat and stir until thick. Add ½ cup nuts and put aside. Sift together flour, baking soda, salt, cinnamon, and cloves. Cream together margarine, brown sugar, egg and vanilla. Gradually add dry ingredients. Divide into 2 parts. Roll out on floured waxed paper. Spread date mixture on dough and roll up. Put in refrigerator overnight. Slice ½'' thick. Put on greased cookie sheet and bake 10-15 minutes in a 400° oven.

STRAWBERRY-WHIPPED CREAM CORNUCOPIAS

Sandra Evans

COOKIES:
¼ C. butter
¼ C. milk
½ tsp. vanilla extract
½ C. powdered sugar
1 C. cake flour (sifted)
STRAWBERRY FILLING:
½ pt. heavy cream, whipped
¼ C. powdered sugar
1 C. strawberries (sliced)

Preheat oven 350°.

Cream butter, add sugar gradually. Stir in milk a little at a time. Add flour and vanilla extract. Spread very thin with broad long bladed knife on a well buttered inverted dripping pan. Bake in moderate oven 350° until brown about 10-12 minutes. Remove and quickly cut into 3'' squares. Roll in the shape of cornucopias. If cookies become to crisp to roll return to oven to soften. It is important to work quickly to get best results. Makes 1½ to 2 dozen cookies. For strawberry whipped cream filling, mix whipped cream, sugar and strawberries. Fill cooled cookies with the mixture. Serve at once.

I set out to find a friend, but couldn't find one; I set out to be a friend, and friends were everywhere.

BEST CHRISTMAS COOKIES

Vera Evans

2 C. raisins
1 C. water
1 C. butter
2 C. sugar
3 eggs
4 C. flour (sifted)
1 tsp. baking powder
2 tsp. salt
1 tsp. baking soda
1½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
1 C. nuts
½ C. dates
¾ C. candied cherries
1 C. candied pineapple

Preheat oven 350°.

Boil 2 cups raisins in water 5 minutes. Let cool. Cream butter and sugar well. Add eggs, mix well. Fold in dry ingredients. Add fruits and nuts. Spoon on ungreased cookie sheet the size of walnuts. Bake 15-20 minutes.

SWEDISH PECAN BALLS

Nancy Evans
Ewell, MD.

1 C. ground pecans
2 T. sugar
½ C. butter or margarine
1 C. sifted flour
1 tsp. vanilla
1/8 tsp. salt
1 C. 10X sugar

Preheat oven 375°.

Combine all ingredients except 10X sugar, in a large bowl. Mix until well blended. Shape into balls about walnut size. Bake on ungreased cookie sheet for 30 minutes. Roll in 10X sugar while hot and again after cookies have cooled. Makes 2 dozen. Put 10X sugar in paper bag and shake cookies in it.

PECAN BALL

Karen Dize

2 blocks margarine
6 T. 10X sugar
1 T. water
2 tsp. vanilla
2 C. crushed pecans
2 C. flour

Preheat oven 375°.

Mix and roll in balls. Bake at 375° for 8-10 minutes. Chill 20 minutes. Then roll in 10X sugar.

BURBON OR RUM BALLS

Vivian T. Evans

1-12 oz. pkg. vanilla wafers, crushed
1 C. confectioners' sugar
1 C. finely chopped pecans
¼ C. light corn syrup
2 T. unsweetened cocoa
½ C. burbon or rum
¼ C. granulated sugar

In large bowl thoroughly mix all ingredients except ¼ cup granulated sugar. Shape mixture into 1'' balls. Roll balls in granulated sugar. Store in tightly covered container for at least 3 days before serving for flavors to mellow. Keeps up to 2 weeks in tightly covered container. Makes about 3½ dozen balls.

BROWNIES

Sharon Bruce

2 eggs beaten
1 C. sugar
1 C. flour
½ tsp. salt
1 block margarine
1 tsp. vanilla
2 blocks baking chocolate, melted
1 C. chocolate bits
Plenty of nuts

Preheat oven 350°.

Add ingredients as listed and mix well. Pour into greased baking dish and bake at 350° for 20 minutes.

BROWNIES

Elsie Tyler

6 blocks chocolate
1½ blocks margarine or butter
6 eggs
3 C. sugar
1¾ C. flour
½ tsp. salt
1 pkg. walnuts
2 tsp. vanilla

TOPPING:
2 blocks chocolate
½ block margarine or butter
1 box confectioners' sugar
1 tsp. vanilla
⅔ C. evaporated milk

Preheat oven 325°.

Melt chocolate and margarine together, let cool. Beat eggs and sugar together. Stir in chocolate mixture, flour, salt and nuts. Mix well and bake in a sheet cake pan for 35-45 minutes.
TOPPING: Melt chocolate and margarine together, let cool. Stir in 10X sugar, vanilla and milk. Spread on cooled cake.

FUDGE BROWNIES

Evelyn Marsh

½ C. butter or margarine
1 C. sugar
1 tsp. vanilla
2 eggs
2-1 oz. unsweetened squares or
3-6 T. cocoa
½ C. sifted flour
½ C. nuts (optional)

Preheat oven 325°.

Mix all ingredients as listed. Bake at 325° for 30-35 minutes.

BROWNIES

June Evans

6 blocks baking chocolate
1½ blocks butter or margarine
6 eggs
3 C. sugar
2 tsp. vanilla
1⅔ C. flour
½ tsp. salt
½ C. nuts (optional)

Preheat oven 325°.

Melt chocolate and butter together. Set aside to cool slightly. Beat together eggs and sugar until light and fluffy. Add vanilla. Stir in chocolate mixture, flour, salt and nuts. Mix only until combined. Bake in greased 12x9'' baking pan for 35-40 minutes. Watch carefully. Cool before cutting.

BROWNIES

Jennifer Dize

1 lg. box brownie mix
4 eggs
2 blocks margarine
1 C. milk

Preheat oven 350°.

Mix well all ingredients. Pour in pan and bake until toothpick inserted in middle comes out clean. Cool. You may top with your own chocolate icing recipe.

The world is like a fruitcake. It would not be complete without a few nuts.

CARAMEL APPLES

Mary Lee Dize

1 lb. vanilla caramels (56)
2 T. water
Dash salt
6 wooden skewers
6 crisp medium apples
Chopped California walnuts

Melt caramels with water in double boiler, stirring frequently until smooth, add salt. Put a skewer into blossom end of each apple. Dip apple in the caramel syrup and turn until surface is completely coated. If syrup is to stiff add few drops water. At once roll bottom half of coated apple in chopped nuts. Place on cookie sheet covered with wax paper. Chill until firm.

GOLD'N NUT CRUNCH

Mary Ruth Evans

1-12 oz. can mixed nuts
¼ C. margarine or butter, melted
¼ C. grated Parmesan cheese
¼ tsp. garlic powder
¼ tsp. ground oregano
¼ tsp. celery salt
4 C. Golden Grahams cereal

Preheat oven 300°.

Mix nuts and margarine in medium bowl until well coated. Add cheese, garlic powder, oregano and celery salt. Toss until well coated. Spread in ungreased pan. Bake for 15 minutes, stirring occasionally. Stir in cereal. Cool. Store in airtight container. Makes 6½ cups.

CRUNCHY NUT CLUSTERS

Sherry Evans

1 pkg. creamy fudge frosting
6-7 T. warm water
4 C. chow mein noodles
2 C. miniature marshmallows
2 C. peanuts

Line 2 or 3 cookie sheets or flat trays with waxed paper. In a large bowl, blend frosting with water. Using electric mixer beat 2 minutes at high speed until frosting is smooth and creamy. (2 tablespoons of butter to frosting mix makes it extra creamy.) Stir in remaining ingredients. Drop the mixture by tablespoons onto waxed paper. Let stand until firm. 30 to 60 minutes.

SUGAR TAFFEE

Mary Ada Marshall

3 C. sugar
1 C. water
1 C. vinegar
2 T. butter
1 tsp. vanilla

Cook sugar, water, vinegar until it forms ball and you can pull with fingers. Add butter and vanilla. Pour on greased cookie sheet. Grease your hands when taffee is cool and pull until clear or white. Cut in pieces with scissors. Keep in refrigerator.

MOLASSES TAFFY

Doris Bradshaw

1 C. sugar
2 C. molasses
½ C. water
1½ T. vinegar
½ tsp. baking soda
2 T. butter

Cook first four ingredients until when small amount dropped in water forms a ball. Then add soda and butter.

MARY ELIZABETH'S BUTTERSCOTCH

6 T. molasses
2 T. water
5 T. granulated sugar
1 T. butter

Cook at 310°F until at hard crack stage when dropped in cold water. Drop in rounds onto greased marble or waxed paper.

PEANUT BUTTER BALLS

Mary Lee Dize

1½ box 10X powdered sugar
1 C. peanut butter
1 block margarine
1 block butter
A pinch of salt
1 tsp. vanilla

Add all ingredients. Mix well and make into balls.

HOMEMADE EASTER EGGS

Elsie Tyler

2 blocks butter
3 boxes 10X sugar
8 oz. cream cheese
1 C. peanut butter

Mix together all ingredients. Cream well. Put in refrigerator for 1 hour. Remove from refrigerator and shape into eggs. Dip in hot chocolate.

TOPPING FOR EGGS

1-12 oz. pkg. chocolate chips
1 T. butter
½ block paraffin wax

EASTER EGGS

Nancy Evans

2 blocks butter
3 lb. 10X sugar
8 oz. cream cheese
1 C. peanut butter
12 oz. chocolate chips
½ block paraffin wax
1 T. butter

Mix 2 blocks butter, cream cheese and peanut butter till fluffy, add sugar. Form into eggs and let set 1 hour. In double boiler melt chocolate chips, paraffin wax and 1 tablespoon butter. Dip eggs in and let set on waxed paper.
Variations: coconut, cherries and nuts can be used instead of peanut butter.

OLD TIME FUDGE

Mary Lee Dize

2 C. sugar
¾ C. milk
2 sq. unsweetened chocolate
Dash salt
1 tsp. corn syrup
2 T. butter
1 tsp. vanilla

Butter sides of large saucepan. Combine sugar, milk, chocolate, salt and corn syrup. Heat and stir over medium heat till it comes to a boil. Boil till forms soft ball in cold water, stirring only if necessary. Remove from heat; add butter and vanilla. Beat till thick. Put in greased pan then cut into squares.

NO-FAIL CANDY

Vivian T. Evans

1-12 oz. pkg. chocolate chips
1-12 oz. jar peanut butter
1 can condensed milk

Put chocolate chips and peanut butter in saucepan and let simmer until melted. (No longer). Remove from stove and add 1 can condensed milk. Mix well. Quickly pour in a dish or pan.
Note: Have a 5x8'' pan already buttered, as candy gets hard as you stir in condensed milk.

HOMEMADE FUDGE

Sue Parks

3½ C. sugar
4 T. butter
1 can evaporated milk
Pinch salt
8 oz. semi-sweet chocolate
6 oz. peanut butter
(add more if desired)

Combine sugar, salt, butter and milk. Boil for 6 minutes. Combine remaining ingredients in mixing bowl. Pour boiling syrup over ingredients in bowl. Beat until chocolate is all melted. Pour in buttered pan. Refrigerate a few hours before cutting.

FUDGE FOR DENNY

Connie Evans

2½ C. sugar
¾ C. cocoa
1 C. evaporated milk
1 block butter
1 tsp. vanilla
1 C. peanut butter
Dash salt

Combine sugar, cocoa, milk and salt together. Cook rapidly until a small amount of chocolate dropped in cold water forms a firm ball. Remove from heat, add butter, vanilla and peanut butter. Beat until shine is gone and pour in buttered dish.

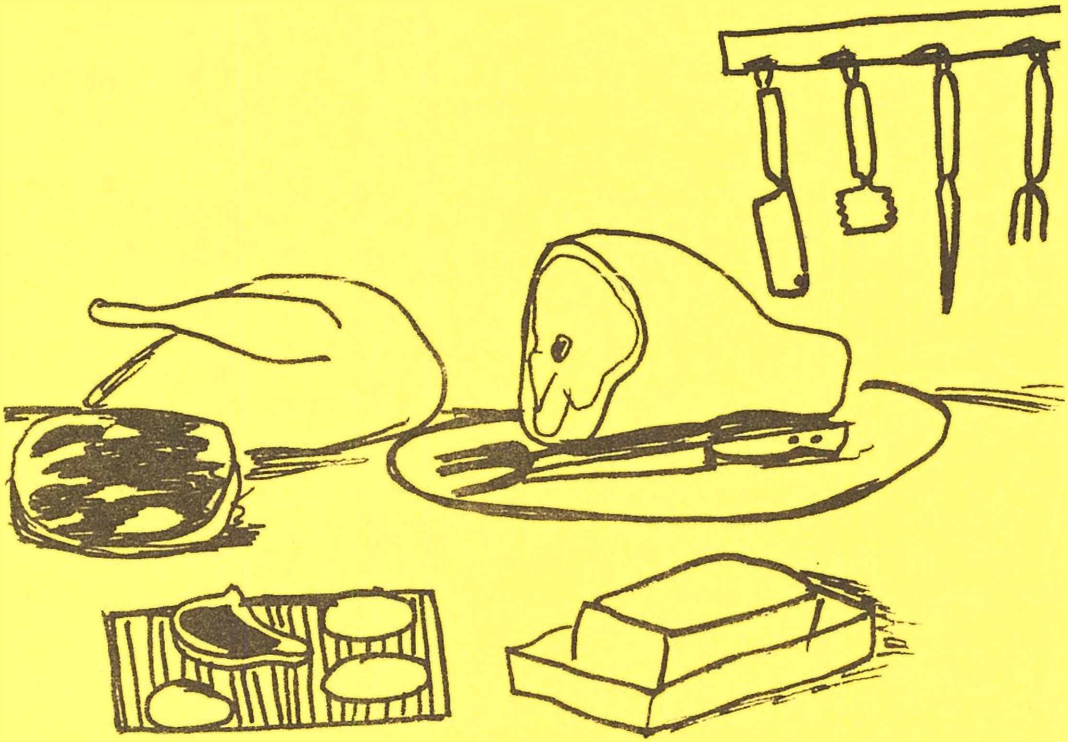
HOLIDAY FUDGE

Bonnie Parks

3-6 oz. pkgs. semi-sweet chocolate morsels
1 can Eagle Brand condensed milk
Dash of salt
1½ tsp. vanilla extract
1½ C. chopped nuts

Using a double boiler, melt the chocolate morsels. Stir occasionally. Remove from heat, stir in condensed milk, salt, vanilla and nuts. Spread mixture evenly into wax paper lined baking pan. Chill 2 hours or until firm. Cut into squares.

MAIN DISHES



SEAFOOD DIVAN

Vivian T. Evans

1 pkg. frozen broccoli
1 sm. can shrimp washed & drained
4 oz. crabmeat
1 can cream of celery soup

Preheat oven 350°.

Put cooked, drained and chopped broccoli in 2 quart casserole dish. Sprinkle shrimp on top of broccoli, sprinkle crabmeat over shrimp, pour soup over crabmeat. Bake 35-45 minutes in 350° oven.

DUCK'S SMITH ISLAND STYLE

Brenda Marsh

2 ducks-defeathered
cleaned, washed and dryed
4 T. bacon dripping
1 turnip-cut in 6 pieces
Salt
Potatoes according to family's need
Dumplings
THICKENING FOR GRAVY:
2 rounded T. flour
¾ C. water

Brown ducks breast down and 3 pieces turnip in bacon drippings until brown. Turning turnips often. Add enough water to cover ducks. Add rest of turnips, and cook until tender under medium-high heat. Add more water if needed. Add potatoes and cook until tender. Add your favorite dumplings and cook until plump and tender. Thicken gravy with flour and water.

CRABMEAT BACON ROLL

Vera Evans

1 lb regular crabmeat
¼ C. tomato juice
1 egg, well beaten
½ C. bread crumbs
1 T. lemon juice
1 T. parsley flakes
¼ tsp. salt
¼ tsp. Worcestershire sauce
Dash pepper
9 slices bacon (cut in half)

Mix all ingredients together well. Roll into 18 fingers, about 2'' long. Arrange on cookie sheet. Place in broiler 10 minutes. Turn and broil 10 minutes longer.

SOFT SHELLED CLAMS (FRIED)

Beverly Guy

2 dozen clams
Salt and pepper
Hungry Jack pancake mix

Shuck clams and wash well. Cut up with scissors. Drain off all the juice you can. Salt and pepper cut up clams to taste. Add enough pancake mix to make smooth batter. Fry one tablespoon at a time in hot oil.

SHRIMP CREOLE

Sue Parks

1 sm. pepper
1 med. onion diced
4 stalks celery
1 T. chili powder
Salt to taste
½ C. water
1 can tomatoes
1 sm. can tomato sauce
3 cans shrimp
1 box minute rice

Cook onion and pepper in oil. Add chili powder, salt, tomatoes, tomato sauce and water. Simmer for 30 minutes. Add shrimp. Cook 15 minutes longer. Serve on rice.

STEWED MUSKRAT

Cindy Smith

4 muskrats
Salt
Pepper
Flour

Cut-up muskrats in small pieces, soak in salted water overnight. Salt and pepper muskrats roll in flour and brown in stewing pot. Cover with water, cook over medium heat until done about 2 hours. If desired turnips and potatoes may be added. Add turnips when muskrat starts to boil, add potatoes ½ hour before done.

OYSTER PUFFS

Brenda Marsh

1 C. flour
2 tsp. baking powder
½ tsp. salt
1 egg, separated
½ C. lukewarm water
1 T. oil
1 qt. oysters
Oil for frying

Mix flour, baking powder, salt, egg yolk, water and oil in bowl. Beat egg white until stiff. Fold into batter last. Dip oysters in batter and carefully drop in hot oil. Reduce heat and cook until golden brown. Remove and drain on paper towels. 1'' strips of fish could be substituted for oysters.

''Too little to save,
Too much to dump,
That's what makes
The housewife plump.''

CARLYE CAREY'S IMPERIAL-CRAB

Sidney C. Evans

2 T. butter
1 heaping T. flour
1 C. milk
8 oz. jar mayonnaise
½ tsp. dry mustard
6 drops Worcestershire sauce
½ tsp. salt
¼ tsp. seafood seasoning
½ tsp. pepper
2 T. red wine
Sprinkle parsley
1 lb. crabmeat
Buttered bread crumbs
(2 slices bread, inside only no crust)

Preheat oven 350°.

Melt butter in saucepan, sift in flour. Stir in the milk, cook until thick. Add mayonnaise, mustard, Worcestershire sauce, salt, pepper, seasoning, wine and crabmeat. Stir in crabmeat gently so not to break back fin lumps. Place in baking shells. Top with bread crumbs and sprinkle with grated cheese. Bake for 20-30 minutes.

CRAB LOAF

1 lb. crabmeat
1 tsp. mustard
1 T. margarine
2 eggs
½ C. celery diced
1 med. onion, diced
2 slices bread crumpled
Dash salt
Dash pepper

Preheat oven 350°.

Saute onions and celery in margarine. Let cool. Mix well with remaining ingredients. Pour in buttered casserole dish. Crumple half slice bread on top, dot with margarine. Bake 350° for 35-45 minutes.

CRAB CAKES

Karen Dize

1 lb. crabmeat
2 tsp. mustard
3 T. salad dressing
1 tsp. Old Bay seasoning
2 T. flour
Pinch salt
Pinch pepper

Mix well all ingredients and fry in skillet in heated oil or margarine till browned.

SHRIMP CREOLE

Maxine Landon

1½ C. onion, diced
1 C. celery diced
2 med. green peppers, diced
¼ C. margarine
1-15 oz. can tomato sauce
1 C. water
2 tsp. parsley flakes
½ tsp. cayenne pepper
2 bay leaves
14-16 oz. fresh or frozen cleaned raw shrimp
3 C. hot cooked rice

Sauté onions, celery and pepper in margarine till tender. Stir in tomato sauce, water and seasonings. Simmer uncovered 10 minutes. Add more water if needed. Stir in shrimp, heat to boiling. Cover and cook over medium heat 10-20 minutes until shrimp is tender. Serve over hot rice.

STEWED CRABMEAT

Brenda Marsh

1 lb. crabmeat
2 med. onions diced
3 potatoes, diced
4 T. bacon drippings
3 T. flour
Salt to taste
Pepper
Water

In skillet cook onions in bacon drippings until transparent. Add flour and cook till flour is tannish in color. Slowly add water to get the desired thickness for gravy. Add potatoes, salt and pepper. Cook until tender. Add crabmeat and cook about 5 minutes more.

STUFFED PAPER SHELLS

Brenda Marsh

1 lb. crabmeat
⅓ C. mayonnaise
1 T. mustard
3 slices bread-slightly moist
2 T. onion diced
½ tsp. Old Bay seafood seasoning
1 tsp. Worcestershire sauce
Salt & pepper to taste
3 eggs, beaten
Bread crumbs
12 paper shell crabs (thoroughly cleaned with back, claws and fins removed)

Mix crabmeat, mayonnaise, mustard, bread, onion and seasonings. Shape into balls and stuff into paper shell crabs. Dip into beaten eggs and roll in bread crumbs. Drop in hot oil, reduce heat to medium and cook until golden brown on both sides. Remove from oil and drain on paper towels.

CRAB LOAF

Betty Rae Tyler

1 lb. crabmeat
½ green pepper, diced
1 can milk
½ tsp. Old Bay seasoning
3 T. mayonnaise
1 T. Worcestershire sauce
3 T. flour
2 T. sugar

Preheat oven 375°.

Mix well all ingredients. Pour in buttered baking dish. Top with one roll of crushed Ritz crackers and dot with butter. Bake for 25-35 minutes.

CRAB BURGERS

Mary Ada Marshall

1 lb. crabmeat
½ C. celery, diced
¼ C. green pepper, diced
¼ C. onion, diced
2 T. Worcestershire sauce
1 C. mayonnaise
6 hamburger buns

Mix well first six ingredients. Place opened hamburger buns on a cookie sheet. Broil 1 minute. Take out and spread 1½ tablespoons of crabmeat mixture on each half of bun. Top with grated cheese, return to broiler on lowest level and broil till cheese melts or about 3 minutes.

CRAB SOUP

Elsie Tyler

1 pkg. frozen mixed vegetables
2-4 potatoes, diced
1 can tomatoes
1 can tomato sauce
12 oz. crabmeat
Old Bay seasoning (to taste)
Salt (to taste)
Pepper (to taste)

Cook mixed vegetables in water till tender. Add potatoes, tomatoes and tomato sauce, cook for 20 minutes. Add crabmeat and seasonings. Cook 15-20 minutes longer.

STEAMED SOFT SHELL CLAMS

Linda Evans

2 dozen clams
½ C. water
Dash Old Bay seasoning

SAUCE:
½ C. Ketchup
2 T. vinegar
Salt
Pepper

Steam clams about 15 minutes. Serve dipped in melted butter or above sauce with crackers.

SCALLOPED OYSTERS

Mary Ada Marshall

1 qt. oysters
2-3 C. cracker crumbs
1 egg
Evaporated milk

Preheat oven 350°.

Starting with cracker crumbs alternate layers of crumbs and oysters, adding pepper and dots of butter on oyster layers in a 10x12'' pan. Repeat layers till all oysters are used. To beaten egg add enough milk to make 1 cup. Pour over top layer of oysters and dot with butter.

OYSTER LOAF

1 qt. oysters
1 C. evaporated milk
2 egg yolks
Salt
Pepper
Butter

Preheat oven 350°.

Remove the top of a loaf of unsliced bread. Scoop out of the middle, brush inside with melted butter and brown in a hot oven. Scald oysters in their own liqueur and drain. To reserved liqueur add milk, egg yolks, salt, pepper and butter, let thicken. Alternate layers of oysters and sauce in loaf and sprinkle bread crumbs and dot with butter. Return to hot oven and brown. Serve hot and in slices. Serves 8.

SHRIMP SURPRISE

Betty Rae Tyler

2 med. green peppers, diced
2 med. onions, diced
4 T. butter
1 can wet shrimp
1 C. milk
1 roll Ritz crackers
1 T. flour
½ tsp. salt
1 C. grated cheese
Dash Old Bay seasoning
Dash paprika
½ lb. crabmeat

Preheat oven 325°.

Sauté peppers and onions in butter till tender. Mix salt and flour with enough milk to make a paste, add to remaining milk in double broiler cook till creamy, then add onion, peppers, shrimp, half of the grated cheese and seasonings. Pour in a well greased baking dish. Sprinkle crabmeat, then top with remaining cheese, mashed crackers and pats of butter. Bake for 30 minutes.

CRAB LOAF

Linda Evans

1 lb. crabmeat
Dash salt
Dash pepper
Dash Old Bay seasoning
4 eggs
1 tsp. mustard
1 T. oil
1 T. vinegar
1 C. milk
1 T. flour
¾ block butter
Bread cubes

Preheat oven 350°.

Boil eggs and separate. Mash whites and add to crabmeat and seasonings. Mix well. Mash yolks and add mustard, oil and vinegar. In saucepan cook till thick; milk, flour and butter. Add this and yolk mixture to crabmeat mixture and blend well. Pour in casserole dish. Dot with pats of butter and add a few bread cubes on top. Bake for 35-45 minutes.

CLAM CASINO

Vivian T. Evans

1 cherry stone clam
Green pepper, diced
Dash salt
Dash onion
1 strip raw bacon
1 drop lemon juice

Cut clam loose, but leave in shell. Spread remaining ingredients one at a time on top of clam. Cook in broiler until bacon is done. Pour melted butter on top.

CLAM CHOWDER

Maxine Evans

20-lg. clams
1 med. onion
3 lg. potatoes
2-3 T. bacon grease
2 C. cows milk

Chop clams, dice onion, potatoes, pepper to taste. Add bacon grease. Cover with water. Cook until potatoes and clams are tender. Remove from heat and add 2-3 cups of cows milk. Cook over medium heat.

KATIE'S CRAB CAKES

Katie Guy

1 lb. crabmeat
1 egg
2 slices bread
2 T. mayonnaise
1 T. mustard
Salt and pepper to taste
Seafood seasoning (optional)

Beat egg well. Soften bread in beaten egg. Add rest of ingredients. Add mixture to seasoned crabmeat. Shape into patties and fry.

CLAM PIE

Maxine Evans

20 lg. clams
2 lg. potatoes
1 med. onion
2-3 T. bacon grease
Pepper
2 C. cows milk
1-9'' pie crust

Chop clams, dice potatoes, onions, add bacon grease and cover with water. Stew down until liquid is almost gone. Cook until clam and potatoes are tender. Remove from heat and add milk. Put into casserole dish. Cover with 9'' pie crust. Cook until crust is golden brown.

OYSTER PIE

3 C. Jiffy mix
Water
1 qt. oysters
1 block margarine
Salt
Pepper
1 pt. milk

Preheat oven 375°.

Mix Jiffy with water to form a soft dough. Use ⅔ dough for bottom crust, roll out thin and put in a casserole dish. Bake 15 minutes, remove from oven. Meanwhile in saucepan combine washed and drained oysters, margarine, salt and pepper. Cook till oysters curl. Add warmed milk. Spoon oysters and ½ the liqueur in cooked crust. Roll out remaining dough and lay over top of casserole, forming a top crust. Bake in heated oven till crust is golden brown.

FRIED OYSTERS

Yvonne Harrison

32 med. sized oysters
shucked and washed
2 T. oyster liquid
¾ C. Jiffy mix
Dash salt
1 dash pepper

In large bowl combine oysters and oyster liquid add Jiffy mix, salt and pepper. Stir well. Drop onto hot fry pan with about ½'' of oil. Cook until brown and crispy.

HOMEMADE SCRAPPLE

Vivian T. Evans

2 lb. liver
1 lb. side meat
1 C. flour
3 C. meal

Dice liver and side meat. Cook meat in water till it stews down and is tender. Drain. save liqueur. Mash after done. Pour back into liqueur. Add flour and meal. Cook till thick. Add salt to taste.

HOME CHILI

Mitzi Brimer

1 lb. hamburger
1 or 2 onions
1 celery stalk
Salt (to taste)
Pepper (to taste)
1 can kidney beans
1 can tomato soup
1 can tomato sauce
1 tsp. sugar
Dash chili powder

Sauté first three ingredients till tender. Add remaining ingredients and cook slow, 30-45 minutes.

CHILI

Mary Ruth Evans

1 lb. ground beef
2 onions
1 C. celery
Salt and pepper
1 can tomatoes
1 can kidney beans
¼ tsp. chili powder or less

Cook ground beef, onions and celery in frying pan for 15 minutes. Add tomatoes, kidney beans and water if necessary. Salt and pepper. Add chili powder. Stir and simmer.

CHILI

Cindy Smith

1 lb. ground beef
2 T. cooking oil
¼ tsp. ginger
¼ tsp. dry mustard
¼ tsp. nutmeg
Salt to taste
Small green pepper, diced
1 lg. onion, diced
Pepper to taste
2 tsp. chili powder
2 can kidney beans with juice
2 can tomatoes with juice

Brown ground beef in oil. Add next eight (8) ingredients. Set aside. Mix together kidney beans and tomatoes in separate pot; add beef mixture to it with enough water so it won't stick. Season with clove garlic or garlic salt. Bring to a boil then let simmer 45-50 minutes.

You find yourself refreshed by the presence of cheerful people. Why not make earnest effort to confer that pleasure on others?

SPAGHETTI MEAT SAUCE

Arbutus Marsh

½ block margarine
Medium size onion
1 lb. hamburger
1 can tomatoes
1 can spaghetti sauce
1 can tomato paste
Sugar and salt to taste

Brown onions in margarine. Add hamburger. Cook until done. Add rest of ingredients and let simmer until done.

MEAT LOAF

Iris Evans

1 lb. hamburger
2 T. Bisquick
Salt and pepper
½ tsp. Lousiana hot sauce
2 T. Worcestershire sauce
1 egg, beaten
¼ onion, chopped
¼ C. chopped celery

Preheat oven 400°.

Mix together all ingredients. Put in greased baking dish. Make a mound top with Ketchup. Bake for 1 hour.

LASAGNE

Lynn Smith

2 T. Crisco oil
9 lasagne
Sprinkle garlic
8 oz. can tomato sauce
1 can tomato paste
½ tsp. salt
3 pkg. mozzarella cheese
1 lb. hamburger
¼ tsp. pepper
Parmesan cheese
1 can tomatoes
½ tsp. oregano

Preheat oven 350°.

Heat oil in skillet add hamburger and garlic, brown. Add tomato sauce, paste, tomatoes, salt, pepper, oregano, simmer 15-20 minutes. Cook noodles in boiling water until tender. Drain noodles and rinse. Fill rectangular casserole dish, alternate noodles, mozzarella cheese, meat sauce, Parmesan cheese. Bake for 20 minutes.

BARBEQUE SANDWICHES

June Evans

2 lb. hamburger
5 C. chopped onions
1 lg. bottle catsup
1 T. Worcestershire sauce
1 T. vinegar
1 T. celery seed
2 T. dry mustard
Salt and sugar to taste

Brown hamburger and onion, add other ingredients. Cook slowly for 1 hour over low heat. Serve on hamburger buns.

STUFFED PEPPERS

Bernice Evans

6 med. peppers
1 lb. hamburger
½ C. chopped onion
1 C. tomatoes
½ C. water
½ C. uncooked rice
1 tsp. Worcestershire sauce
4 oz. American cheese

Preheat oven 350°.

Cut tops off peppers, remove seeds, sprinkle with salt. Cook hamburger, onion until brown. Salt and pepper. Add 1 cup tomatoes, water, uncooked rice, Worcestershire sauce. Cover and simmer till rice is tender. After tender add cheese, stuff peppers. Cook for 20-25 minutes.

STIR-FRY BEEF

Sharon Bruce

1½ lbs. steak
¼ C. oil
1 sm. onion, sliced
1½ C. celery sliced
¾ C. sliced carrots
1 T. cornstarch
¼ C. soy sauce
1-8 oz. can tomato sauce
1 tsp. sugar
¼ tsp. ground ginger
1 sm. green pepper, sliced thin
1-4 oz. can mushrooms, drained
3 C. cooked rice (hot)

Trim steak and cut into thin strips, 2'' long and brown in oil in large skillet. Separate onion slices into rings add to steak with celery and carrots. Stir and fry until tender. Blend soy sauce with cornstarch and stir in tomato sauce, sugar and seasonings. Add all at once to skillet with pepper strips and mushrooms. Stir and fry 3-4 minutes longer until sauce thickens and gets shiney. Serve over hot rice. Serves 6.

HAMBURGER PIZZA

Reba Tyler

1½ C. Jiffy mix
Water
1 lb. hamburger
1 onion, chopped
½ can spaghetti sauce
1 can tomato pulp
Dash salt

Preheat oven 375°.

Make a dough mixture of Jiffy mix and water. Roll out like pie crust. Place in shallow baking dish. Cook hamburger and add remaining ingredients to it. Pour in crust, top with cheese pulling dough over to almost cover hamburger mixture. Bake till golden.

SNACK SIZE PIZZA

Clarence K. Evans

1 lb. hamburger
4 English muffins
Small jar Ragu sauce
Small pkg. mozzarella cheese

Slice English muffin in half. Spread Ragu sauce on English muffin. Sprinkle mozzarella cheese on top. Add cooked hamburger. Sprinkle lightly with mozzarella cheese. Put under broiler for 5 minutes or until cheese is melted. Sprinkle with oregano.

PEPPER STEAK CABALLERO

Cindy Smith

1½ lbs. sirloin steak cut in 1/8'' thick strips
1 T. paprika
2 clove garlics, crushed
1 C. sliced onions
2 green peppers cut in strips
2 lg. fresh tomatoes, diced
1 C. beef broth
¼ C. water
2 T. cornstarch
2 T. soy sauce

Sprinkle steak with paprika. Cook steak and garlic in butter until brown. Add onions and peppers. Continue cooking until they wilt. Add tomatoes and broth. Cover and simmer 15 minutes. Blend water, cornstarch and soy sauce together. Stir into steak and cook until thickened. Serve with rice.

DOG IN A BLANKET

Evelyn Reid

2 C. flour
⅓ C. shortening
1 tsp. salt
1 tsp. baking powder
½ C. water
(more if necessary)
1 lb. hot dogs
1 onion
3 T. relish
3 T. catsup
3 T. mustard
5 slices cheese

Preheat oven 350°.

Combine first five ingredients to make a dough. Roll out thin and cut 10-4x4'' squares. Slice hot dogs in half and lay on each square. Mix well onion, relish, catsup, and mustard. Spread in middle of hot dogs, half each slice of cheese, placing one half slice on each dog. Pinch all ends of dough tight. Place in preheated oven and cook till lightly brown about 30-40 minutes.

CHICKEN ON SUNDAY

Donna Evans

1 sm. box Minute rice
1 can cream of celery soup
1 can cream of mushroom soup
1 can evaporated milk
1 env. onion soup mix
1 frying chicken, cut up

Preheat oven 325°.

Pour uncooked rice evenly in 9x13'' pan. In saucepan heat celery soup, mushroom soup and milk. When well blended pour over rice. Layer chicken over soup and rice mixture, sprinkle onion soup mix. Cover with foil. Bake 2 hours and 15 minutes.

CHICKEN DIVAN

Bernice Guy

1 sm. chicken
Pkg. Broccoli
Cup mayonnaise
1 tsp. lemon juice
½ tsp. curry powder
Can cream of chicken soup
Can cream of celery soup
Cup herb seasoned croutons

Preheat oven 350°.

Cook chicken until tender and bone. Cook broccoli until tender and drain. Put broccoli on bottom of casserole and chicken on top of broccoli. Mix mayonnaise, lemon juice, curry powder and soups together. Pour over chicken and broccoli. Top with croutons and bake for 45 minutes.

CHICKEN WAIKIKI

Maxine Evans

4 whole chicken legs
½ C. flour
⅓ C. oil
1 tsp. salt
¼ tsp. pepper
1-1 lb. 4 oz. can sliced pineapple
1 C. sugar
2 T. cornstarch
¾ C. vinegar
1 T. soy sauce
¼ tsp. ginger
1 chicken bouillon cube
1 green pepper

Preheat oven 350°.

Brown chicken in flour and oil. Remove to roasting pan. Drain pineapple into 2 cup measure. Add water to make 1¼ cup liquid. In saucepan combine sugar, cornstarch, pineapple, and bouillon cube. Bring to boil. Stir constantly. Boil 2 minutes. Pour over chicken and bake for 30-40 minutes. Serve on rice.

LEMON PORK CHOPS

Vera Evans

Pork chops
1 C. rice
½ tsp. paprika
½ tsp. salt
1/8 tsp. pepper
1 med. onion, sliced
1 lg. green pepper (cut in strips)
1 lg. can tomato juice

Preheat oven 350°.

Cut excess fat from pork. Sprinkle with salt, pepper and paprika. Brown both sides in skillet. Pour off excess fat. Cook rice 5 minutes in boiling salted water, while chops brown. Drain rice. Use large baking dish-spray with Pam. Arrange pork in dish. Put one slice lemon, one slice onion, one slice green pepper on each chop. Cut ½ small onion fine in rice. Fill in rice around chops. Pour tomato juice over rice and chops. Cover with foil and bake at 350° until chops are tender. Add more tomato juice if necessary.

To err is human, to really foul things up requires a computer.

PAPRIKA SHORTRIBS

Christine Marshall

3 lbs. beef shortribs
3 C. canned tomatoes
1 C. sliced green pepper
1 C. sliced onion
Garlic powder to taste
2 tsp. salt
¼ tsp. pepper
2 tsp. paprika
¼ tsp. marjoram
¼ tsp. thyme
Sugar to taste
½ C. flour
2 T. shortening

Cut shortribs in serving pieces and roll in ½ cup flour. Brown in 2 tablespoons shortening. Put in Dutch oven or stewing pot. Add remaining ingredients. Cover and simmer until tender (1½ to 2 hours). Serve over rice.

SPANISH CHOPS

Sharon Bruce

4-6 pork chops
Salt
Pepper
2 T. tomato paste
1 tsp. sugar
¼ tsp. thyme
¼ C. water

Season chops with salt and pepper and brown on both sides in skillet. Pour off grease, add water, paste, sugar and thyme. Simmer 40 minutes or till tender. Serve with rice or noodles.

HUNGARIAN PORK CHOPS

Iris Evans

4-8 pork chops
Flour
Shortening
½ C. sour cream
½ C. parsley, chopped
1 can mushroom soup
¼ C. water
½ tsp. thyme
¼ C. flour
½ C. chopped onion

Preheat oven 350°.

Dip chops in seasoned flour, brown in shortening. Drain. Arrange in a large pan. Blend together mushroom soup, water, thyme-heat-add flour, onion, sour cream, parsley. Pour over chops. Cover and bake 1 hour in preheated oven.

SWEET'N SOUR PORK CHOPS

Bernice Evans

6 pork chops
1 bouillon cube
1 C. water
¼ C. vinegar
¼ C. sugar
½ chopped onion
1 green pepper
1 sm. can undrained pineapple chunks
2 T. soy sauce
2 T. cornstarch
2 T. water

Fry pork chops, brown on both sides, add bouillon cube, water, vinegar, sugar, onion, pineapple, soy sauce, green pepper. Simmer 1 hour. Combine cornstarch and 2 tablespoons water. Remove chops to heated platter. Add cornstarch mixture until mixture is clear and thick. Serve over rice.

PORK CHOP SUPREME

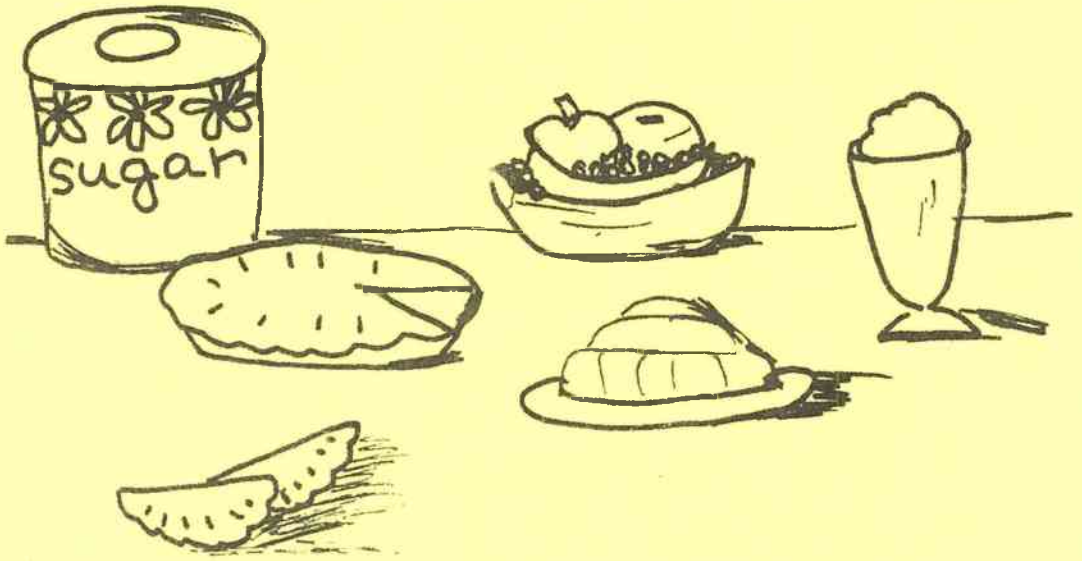
Maxine Landon

8 pork chops 1½'' thick
8 slices onion
8 slices lemon
8 T. brown sugar
8 T. catsup

Place chops on ungreased sheet cake pan. Top each chop with 1 slice onion, 1 slice lemon. Spoon 1 tablespoon brown sugar, 1 tablespoon catsup on each chop. Cover with aluminum foil. Bake 2½ hours. Basting chops occasionally to glaze chops watch carefully.

If a child lives with hostility
he learns to fight.
If a child lives with fear
he learns to be afraid.
If a child lives with pity
he learns to feel sorry for himself.
If a child lives with jealousy
he learns to hate.
If a child lives with encouragement
he learns to be confident.
If a child lives with love
he learns to love.
If a child lives with recognition
he learns to have a goal.
If a child lives with fairness
he learns justice.
If a child lives with honesty
he learns what truth is.
If a child lives with friendliness
he learns what a nice place the world can be.

Pastries & Desserts



LEMON SQUARES

Reba Tyler

1 C. butter or margarine
room temperature
½ C. + 1 T. confectioners' sugar
2⅓ C. unsifted flour
4 eggs
1¾ C. granulated sugar
⅓ C. lemon juice
½ tsp. double acting
baking powder

Preheat oven 350°.

Cream butter and ½ cup confectioners' sugar. Add 2 cups flour-stir until blended good. Pat into 13x9'' baking pan. Bake for 20 minutes. Combine eggs, granulated sugar, remaining ⅓ cup flour, lemon juice and baking powder in blender container. Cover and blend for 5 seconds. Pour over partially baked crust. Bake 25 more minutes or until golden brown. Sprinkle confectioners' sugar on top. Serves 32. Total baking time 45 minutes.

PINEAPPLE-RICE ALASKA

Iris Evans

½ C. rice
1½ C. water
½ tsp. salt
⅔ C. can milk
⅓ C. water
Marshmallows
¼ C. sugar
¼ tsp. salt
2 egg yolks
½ tsp. lemon extract
3 egg whites
6 T. sugar

Preheat oven 400°.

Put rice in water, salt in saucepan, cook until water is absorbed. Mix milk, water, ¼ cup sugar, salt, egg yolks, lemon extract in medium bowl. Stir in cooked rice, cook until thickened. Cool. Spray cookie sheet. Place pineapple slices 2'' apart on cookie sheet. Put marshmallows in center, mound rice mixture on top. Beat egg whites with 1 teaspoon lemon juice and 6 tablespoons sugar. Cover each mold. Bake until golden brown.

Every story has three sides - yours, mine and the facts.

APPLE CRISP

Donna Evans

1-20 oz. can sliced apples (well drained)
¾ C. brown sugar, packed
½ C. all-purpose flour
½ C. uncooked rolled oats
¾ tsp. cinnamon
¾ tsp. nutmeg
⅓ C. butter or margarine softened

Preheat oven 375°.

Grease pan. Spread apple slices in pan. Mix remaining ingredients thoroughly, sprinkle over apples. Bake until topping is golden brown, about 30 minutes. Serve warm with hard sauce below.

HARD SAUCE:
¼ C. (½ stick) butter or margarine, softened
1½ C. 10X powdered sugar
1 tsp. rum extract
2 T. milk

Cream butter or margarine until fluffy in a small bowl. Beat in 10X sugar, a little at a time, until blended, then beat in rum extract and milk until smooth.

BREAD PUDDING

Beverly Guy

2 C. bread crumbs
2 beaten eggs
1 C. sugar
¼ tsp. salt
1 T. butter
½ tsp. vanilla
3 C. hot milk

Preheat oven 350°.

Mix first six ingredients together well. Pour hot milk over it. Put in buttered baking dish and bake for 1 hour.

LIFE'S RECIPE

1 cup good thoughts
1 cup kind deeds
1 cup consideration for others
2 cups sacrifice for others
3 cups forgiveness
2 cups well-beaten faults

Mix thoroughly and add tears of joy, sorrow and sympathy for others. Fold in 4 cups of prayer and add faith. After pouring all into your daily life, bake well and serve with a smile.

MA ADA'S HOMEMADE CINNAMON BUNS

Mary Ada Marshall

1 box hot roll mix
1 can coconut
1-1 oz. pkg. walnuts
¼ C. cinnamon
½ C. sugar
1 block soft margarine

ICING:
1½ C. 10X sugar
2 T. evaporated milk
2 T. butter
1 tsp. vanilla

Preheat oven 325°.

Dissolve yeast that comes in roll mix in 1 cup warm water. Add to roll mix and knead for about 5 minutes. Set aside till double in size (about 2 hours). Roll out dough on floured surface about the size of a large pizza. Spread entire circle of dough with soft margarine. Mix together cinnamon and sugar in small bowl, reserving 2 tablespoons for topping. Sprinkle remaining mixture over buttered dough, then sprinkle coconut, then walnuts. Roll in log shaped form. Grasp both ends and give a slight pull to lengthen to about 16'' in size. Grease 2-9'' cake pans. Slice rolls in 1½'' thick pieces, lay flat in pans and sprinkle evenly with reserved cinnamon-sugar mixture. Dot each slice with margarine. Cover and let rise 30 minutes. Bake 40 minutes at 325°. While rolls are baking mix well ingredients for icing. This may be runny some. Spread on hot rolls.

OLD-FASHIONED APPLE DUMPLINGS

Eileen Somers

PIE CRUST:
Several apples
½ C. sugar
¼ tsp. cinnamon
½ tsp. pure vanilla
¼ block margarine
⅔ C. water

SAUCE:
1 pt. milk
Pinch salt
1 T. vanilla
½ block margarine
Sugar to taste
Cornstarch to thicken (mixed with water)

Preheat oven 350°.

Mix up the pie crust and roll out on waxed paper. Spread the peeled and sliced apples on crust (leaving enough dough to pinch together). Mix sugar and cinnamon together and sprinkle over apples, and ¼ block margarine. Pinch dough together. Meanwhile cook sauce ingredients over low heat till thick. Pour over warm dumplings and serve.

PEAR DUMPLINGS

Iris Evans

2 sm. slices fat meat
Water
½ C. molasses
¾ C. brown sugar (packed)
3 pears (peeled & sliced thin)
Favorite dumplings

In saucepan put fat meat and water. Add molasses, brown sugar and pears. Cook until pears get tender. Then add your favorite dumplings and boil until dumplings are done. Serve with cream.

BANANA SPLIT DELIGHT

Connie Marshall

2 C. graham cracker crumbs
5 T. melted butter
2 C. 10X sugar
2 eggs
1 block butter
3 or 4 bananas
1-2½ oz. can crushed pineapple
1 lg. carton Cool Whip
Cherries

Mix together graham cracker crumbs and melted butter and spread on bottom of 13x9'' pan. Next mix 10X sugar, 2 eggs and butter together for 10 minutes. Spread over crumb mixture. Slice bananas. Make a layer over egg mixture. Press down gently. Drain crushed pineapple 3-4 hours before you spread on cake. Spread over all. Top with large carton Cool Whip. Add halved cherries on top.

4 LAYER PECAN DELIGHT

Brenda Marsh

FIRST LAYER
1 C. flour
1 block margarine
1 C. pecans (chopped)
SECOND LAYER
1 C. Cool Whip
1 C. 10X powdered sugar
1-8 oz. cream cheese, softened
THIRD LAYER
2 sm. boxes butter pecan instant pudding
3 C. milk
FOURTH LAYER
Cool Whip

Preheat oven 350°.

FIRST LAYER: Pour melted margarine over flour, add pecans. Mix well and press in bottom of baking dish. Bake 350° for 15 minutes. Cool completely.
SECOND LAYER: 1 cup Cool Whip, 1 cup 10X sugar, 1-8 oz. cream cheese, softened. Mix well. Put on first layer.
THIRD LAYER: 2 small boxes butter pecan instant pudding, 3 cups milk. Beat until stiff. Add to second layer.
FOURTH LAYER: Add rest of Cool Whip. Keep in refrigerator.

APPLE CRUNCH PIE

Reba Tyler

1 can apples
¼ C. brown sugar
½ C. granulated sugar
2 tsp. flour
¼ tsp. salt
½ tsp. nutmeg
1 tsp. lemon juice
1 tsp. vanilla
CRUNCHY TOPPING:
½ C. flour
½ C. sugar
¼ C. softened butter
½ C. walnuts
½ C. coconut

Preheat oven 350°.

Arrange apples in unbaked pastry shell. Mix next (7) seven ingredients together well. Sprinkle over apples.
CRUNCHY TOPPING: Mix ½ cup sugar with ½ cup flour, cut in softened butter till crumbly. Sprinkle over apples. Sprinkle nuts and coconut on top of that and bake 1 hour.

APPLE CREAM PIE

June Evans

2 C. apples (cut fine)
¾ C. sugar
1 egg (well beaten)
2 T. flour
1 tsp. vanilla
Pinch salt
1 C. sour cream

TOPPING:
⅓ C. sugar
¼ C. butter
1 tsp. cinnamon
1 C. flour

Preheat oven 450°.

Combine sugar and eggs, add apples, flour, vanilla, salt and sour cream. Pour in 9" pie shell and bake in 450° oven for 15 minutes. Reduce oven to 325° and bake 30 minutes more. Remove from oven and add topping and bake 6 minutes more.

Those who think it permissible to tell 'white lies' soon go 'colorblind'.

APPLE CRUNCH PIE

Mitzi Brimer

1 can apples
2 T. flour
1 C. sugar
1 tsp. salt
1 tsp. vanilla
Cinnamon to taste

TOPPING:
¼ C. butter or margarine
1 can coconut
½ C. flour
½ C. sugar
1 pkg. nuts

Preheat oven 350°.

Mix apples, flour, sugar, salt, vanilla and cinnamon. Pour into 9'' pie shell. Mix butter,coconut, flour, sugar and nuts and put on apple mixture. Bake until brown.

APPLE CRUNCH PIE

Mary Lee Dize

1 can sliced apples
2 tsp. flour
1 C. sugar
1 tsp. vanilla
1 tsp. vinegar
1 tsp. cinnamon
A dash of salt
1 block butter

Preheat oven 350°.

Mix well all the above ingredients and pour in an unbaked pie shell. Add topping and bake.

TOPPING:

½ C. flour
½ block butter
½ C. sugar
½ can coconut
½ tsp. cinnamon

APPLESAUCE PIE

Vera Evans

2 C. sugar
¼ lb. butter
1 box vanilla pudding
4 egg yolks
1½ cans Pet milk
Dash nutmeg
1 tsp. vanilla
1 lg. applesauce
4 stiffly beaten egg whites

Preheat oven 350°.

Cream sugar and softened butter till light and fluffy. Add remaining ingredients in order, one at a time. Mix together well. Pour into 2 uncooked pastry shells and bake 1 hour. Makes 2 pies.

PINEAPPLE PIE

Lynn Smith

1 lg. can crushed pineapple
3 scoops sugar
4 T. flour
½ tsp. salt
1 tsp. vanilla
1 can cream
6 eggs (separated) save whites for meringue
½ block butter or margarine

Preheat oven 400°.

Mix altogether in a pan and cook on top of stove until it thickens. Pour into a baked pie crust. Top with meringue and brown.

MERINGUE

6 egg whites
6 T. sugar
¼ tsp. cream of tartar
1 tsp. vanilla

Beat eggs whites, add sugar a little at a time. When getting stiffer, add vanilla and cream of tartar. Beat unti stiff peaks form. Put this on your pineapple pie and bake until golden brown at 400°.

LEMON SPONGE PIE

Katie Guy

1½ C. sugar
¾ block butter
Pinch of salt
1½ T. flour
3 eggs
Juice of 1 lemon
1 tsp. lemon extract
3 C. evaporated milk

Preheat oven 350°.

Cream sugar and butter very good. Add salt, flour, egg yolks and beat together. Blend in lemon juices and milk. Beat egg whites and fold in last. Pour in 9'' pie shell and bake approximately 1 hour.

LEMON SPONGE PIE

Peggy Evans

1 C. sugar
3 T. flour
3 T. lemon juice
Grated rind from 1 lemon
2 eggs, separated
1 C. milk
1 T. melted butter
Pinch salt

Preheat oven 350°.

Mix sugar, flour, lemon juice and rind, egg yolks, milk, butter and salt. Fold in stiffly beaten egg whites. Pour in 9'' pie shell and bake about 30 minutes.

GRASSHOPPER PIE

Cindy Smith

¼ C. milk
6 C. miniature marshmallows
⅓ C. green crème de menthe
2 T. white crème de cacao
Several drops green food coloring
4 C. whipped cream (whipped)

CRUST:
1 C. of chocolate wafers (19)
¼ C. sugar
5 T. butter
Whipped cream rosettes
Fresh strawberries (optional)

Mix chocolate wafers, sugar, and butter together and press into 9'' pie plate and chill. Combine milk and marshmallows, cook and stir over low heat until marshmallows melt. Remove from heat, cool, stirring every 5 minutes till it is partially set. Stir in liqueurs and food coloring. Fold into whipped cream. Put into 9'' pie crust, freeze until firm. Trim with rosettes and strawberries. Let stand 10 minutes before serving.

KENTUCKY PECAN PIE

Yvonne Harrison

1 C. white corn syrup
1 C. dark brown sugar
⅓ tsp. salt
⅓ C. butter or margarine melted
1 tsp. vanilla
3 eggs, slightly beaten
1 heaping C. shelled whole peacans

Preheat oven 350°.

Combine syrup, sugar, salt, butter, and vanilla and mix well. Add eggs. Pour in unbaked 9'' pie shell and sprinkle pecans over all. Bake in preheated 350° oven for about 45 minutes. When cool you may top with whipped cream or ice cream.

LEMON PIE

Bonnie Parks

3 T. cornstarch
1¼ C. sugar
¼ C. lemon juice
3 egg yolks
1½ C. boiling water

Preheat oven 400°.

Cook the above on top of stove. When thickened pour into baked pie shell. Top with meringue and brown.

MERINGUE:

3 egg whites
6 T. sugar

Beat egg whites, add sugar a little at a time. Beat until stiff peaks form. Put this on top of Lemon Pie and bake until golden brown at 400°

LEMON PIE

Elsie Tyler

1 C. sugar
Salt
1 C. can milk
1 C. water
¾ block margarine
3 egg yolks
3 T. cornstarch dissolved in cows milk
1 lemon

In double boiler dissolve sugar, salt, can milk, water, margarine. After dissolved add egg yolks, cornstarch mixture and juice of 1 lemon-after thickened. Pour in cooked pie shell. For meringue beat 3 egg whites, add 3 tablespoons sugar. Beat until thick. Cook until golden brown.

SWEET POTATO PIES

Arbutus Marsh
Brenda Marsh

1 can sweet potatoes (mashed)
2 C. sugar
1 T. flour
2 tsp. cinnamon
Pinch salt
6 egg yolks (beaten)
2 tsp. vanilla
1 C. sweet potato syrup
1 can evaporated milk
1 block melted butter
1 can coconut (optional)
MERINGUE:
6 egg whites
Dash salt
12 slightly rounded T. sugar
1 tsp. vanilla

Preheat oven 350°.

Mix mashed sweet potatoes, sugar, flour, cinnamon and salt. Add egg yolks and vanilla. Stir well. Add sweet potato syrup, milk and stir. Add melted butter and stir well. Add coconut. Pour in 2-9'' unbaked pie shells. Bake until firm.
MERINGUE: Mix on high speed. Put egg whites in large mixing bowl. Add dash of salt right after egg whites start to mix. Add 6 tablespoons sugar one at a time very slowly. Add vanilla. Add rest of sugar very slowly. Mix until meringue stands in peaks. Put on pies. Sprinkle some coconut on top and bake until peaks are light brown.

Many people use religion like a bus - they ride it only when it is going their way.

MOTHER'S SWEET POTATO PIES

Yvonne Harrison

1 can sweet potatoes (mashed)
2 heaping T. Crisco
3 egg yolks (beaten)
2 C. sugar
2 T. cornstarch
½ block margarine (melted)
Nutmeg (to taste)
2 tsp. cinnamon
2 tsp. vanilla
Pinch salt
2 cans evaporated milk
1 pt. whole milk
3 egg whites (beaten last)

Preheat oven 350°.

Cream together sweet potatoes, Crisco, egg yolks, sugar and cornstarch. Add margarine, nutmeg, cinnamon, vanilla and salt. Mix well. Add cream and milk. Beat egg whites last and fold in. Pour in unbaked 3-9'' pie shells. Bake in a 350° oven. Makes 3 pies.

GRANDMA'S SUGAR PIE

Beulah Tyler

2 C. flour
1 heaping C. brown sugar
1½ T. shortening
1 tsp. soda
½ C. buttermilk or sour cream
Dash salt
Pie crust (unbaked)

Preheat oven 375°.

Combine sugar, flour and soda, and blend in shortening. Add the liquid into mixture above. Then crumble into the 9'' pie crust. Bake for 40 minutes.

CREAMY PUMPKIN PIE

Yvonne Harrison

1-9'' unbaked pie crust
1-16 oz. can pumpkin
1-14 oz. sweetened condensed milk
2 eggs
1 tsp. ground cinnamon
½ tsp. salt
½ tsp. ginger
½ tsp. ground nutmeg
Whipped cream (optional)
Nuts (optional)

Preheat oven 425°.

In large bowl combine pumpkin, condensed milk, eggs and spices. Mix well and bake in a 9'' pie shell for 15 minutes at 425°. Reduce heat to 350° and bake 35-40 minutes or until knife inserted 1'' comes out clean. Garnish with whipped cream and nuts.

CHOCOLATE CHEESE PIE

Sidney C. Evans

1-10'' graham cracker pie crust
1 C. sugar
3-8 oz. pkgs. cream cheese
5 eggs
1 T. vanilla
1 T. lemon juice
4 oz. sweet German chocolate-melted and cooled

Preheat oven 350°.

Add sugar to cheese in a bowl, blending well. Beat in eggs one at a time. Add vanilla. Measure 2 cups of cheese mixture-fold in chocolate. Add lemon juice to remaining cheese mixture and pour into 10'' glass cake pan. Marble chocolate mixture through cheese mixture. Bake at 350° for 40-45 minutes. Cool then chill.

CREAM CHEESE PIE

Sandra Evans

2-8 oz. cream cheese
¾ C. sugar
2 eggs
1 tsp. vanilla
1 jar cherry pie filling (optional)
1 graham cracker crust

Preheat oven 350°.

Mix together cream cheese, sugar, eggs and vanilla. Pour into graham cracker crust. Bake at 350° for 35-45 minutes. After cooling cherry pie filling may be put on top.

COCONUT PIE

Betty Raye Tyler

2 C. sugar
1 block butter
3 eggs
1 can evaporated milk
½ C. whole milk
2 cans coconut

Preheat oven 375°.

Cream sugar and butter. Add eggs, milk and coconut. Pour into 2-9'' unbaked pie shells. Bake at 375° for 35-40 minutes. Makes 2 pies.

COCONUT PIE

Yvonne Harrison

¼ block margarine
3 eggs
1 C. sugar
1 T. flour
1 C. whole milk
1 can evaporated milk
Pinch salt
1 tsp. vanilla
1 can coconut

Preheat oven 450°.

Cream together butter, eggs and sugar. Add remaining ingredients. Pour in a 9'' unbaked pie shell and bake at 450° for 15 minutes, then reduce heat to 350° and bake until brown and firm. Makes 1 pie.

FRESH PEACH PIE

Iris Evans

3 T. flour
¾ C. evaporated milk
3 C. sliced peaches
1½ C. sugar
2 eggs
⅓ block butter
1 tsp. vanilla

Preheat oven 400°.

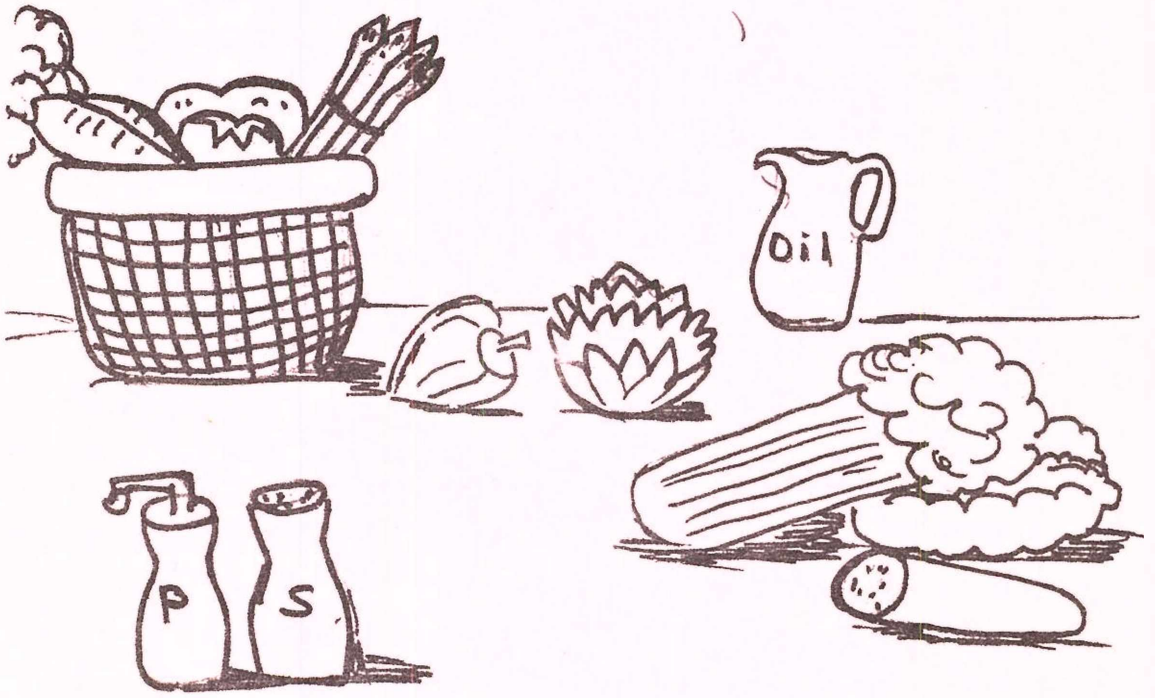
In saucepan combine flour and milk, mix together well, then add next four ingredients. Bring to a boil, stirring constantly until thickens. Then add vanilla. Put in unbaked pie shell and add top crust. Bake 10 minutes at 400° then at 375° until well browned.

PEACH CUSTARD PIE

¼ C. sugar
½ block butter or margarine
3 egg yolks
2½ T. flour
1 pt. home canned (or) bought out mashed
1 C. milk
¼ tsp. salt
1 T. vanilla

Cream together in saucepan sugar, butter, egg yolks, and flour. Add peaches, milk, salt and vanilla. Cook over slow fire until thick. Cook about 2 minutes. Pour in a 9'' baked pie crust. Top with meringue and brown.

Salads & Vegetables



COLE SLAW

Doris Kitching

3 to 4 lb. cabbage
1½ C. mayonnaise
1½ C. sugar
1 tsp. vinegar
¾ C. milk
½ tsp. salt

Shread cabbage, mix well. Add remaining ingredients and mix with cabbage.

PEPPER SLAW

Beulah Tyler

1 med. head of cabbage
2 green peppers
2 carrots
2 stalks celery
1 C. vinegar
1 C. water
½ C. sugar or more to taste
½ tsp. salt
½ tsp. pepper

Chop the first four ingredients very fine. Put in a bowl and set aside. Mix remaining ingredients and pour over the vegetables. Let set in refrigerator for several hours.

MUSTARD RING

Ruth Bradshaw

4 eggs
¼ C. white vinegar
¼ C. sugar
1 T. dry mustard
½ tsp. salt
1 pkg. lemon gelatin
¾ C. boiling water
1 C. heavy cream, whipped
Sm. whole pickled beets

Place eggs in top of double boiler and beat until foamy. Add vinegar, sugar, dry mustard and salt. Blend well. Dissolve lemon gelatin in boiling water and add to egg mixture. Place over boiling water and cook, stirring frequently until mixture is of custard consistency. Cool. Fold whipped cream into cooled mixture. Pour into 5 cup ring mold and chil until firm. To serve, unmold and fill center with pickled beets. Serves 8-10.

CINDERELLA DRESSING

Rita Crockett

½ C. chili sauce
⅓ C. pickle relish
1 hard boiled egg, cut-fine
1½ C. salad dressing
Pinch salt

Mix above ingredients well and serve over tossed salad.

SHRIMP AND MACARONI SALAD

Elaine Brimer

1 C. macaroni
½ C. sour cream
⅓ C. French dressing
¾ tsp. salt
¼ tsp. garlic salt
1/8 tsp. seafood seasoning
¼ C. pimento (diced)
⅓ C. celery (diced)
¼ C. onion (diced)
Dash pepper
2 C. shrimp (cooked & diced)
½ sm. can peas (drained)
1 lb. crabmeat (optional)

Cook macaroni and rinse in cold water. Mix sour cream, dressing, salts, seasoning and pepper. Fold in remaining ingredients and chill.

LILLIAN FRENCH'S SALAD

Vera Evans

2 pkgs. raspberry gelatin
1¾ C. boiling water
½ C. mayonnaise
1 sm. cottage cheese
1 lg. crushed pineapple (drained)
12 cherries (cut-up)
⅓ C. chopped walnuts

Dissolve gelatin in boiling water. Add mayonnaise and stir until dissolved, add cottage cheese. Let cool in refrigerator till partially set. Add remaining ingredients and mix well. Turn in large bowl and let set.

CANDIED CARROTS

Reba Tyler

1 can carrots (with juice)
1 T. cinnamon
2 T. granulated sugar
2 T. brown sugar
A drop or two of lemon drops
Marshmallows (optional)

Cook on top of stove at medium temperature until it starts to thicken. Add marshmallows if desired and bake in oven until melted.

SAUERKRAUT SALAD

June Evans

1 lg. can sauerkraut
½ C. chopped onion
½ C. grated carrot
½ C. grated green pepper
½ C. chopped celery
½ C. salad oil
½ C. vinegar
1 C. sugar

Boil vinegar and sugar. Remove from heat. Add oil and mix all ingredients together. Refrigerate. Easy and economical. Can be made ahead of time and will keep for days.

CRANBERRY JELLO SALAD

Connie Evans

1 box raspberry jello
½ can whole cranberries
1 C. hot water
1 sm. can pineapple, drained
½ C. chopped walnuts
1 T. sugar

Dissolve jello and sugar in hot water. Add cranberries, pineapple, walnuts and sugar. Pour in dish and refrigerate.

SEAFOAM SALAD

Vera Evans

1 box lime jello
½ C. sugar
1 C. boiling water
1/8 C. lemon or pineapple juice
1 can Pet milk (partially frozen)
6 vanilla wafers

Mix jello, sugar, water. Dissolve completely. Add juice. Let jell slightly. Beat milk until stiff, then continue beating while adding jello. Put in dish and put in freezer. Just before serving roll vanila wafers very fine and sprinkle on top.

DIET PEACH SALAD

Kathleen Bradshaw

1 pkg. peach jello
1-15 oz. c. cr. pineapple
1 container cottage cheese
1 lg. container Cool Whip

Cook jello and pineapple until mixture starts to boil. Let cool thoroughly. Stir in cottage cheese and Cool Whip. Mix well. Refrigerate at least 2 hours before serving.

BLUEBERRY JELLO SALAD

Sue Parks

2 pkgs. black raspberry jello
1 can blueberries
1-16 oz. can crushed pineapple
1 C. juice drained from blueberries and pineapple mixed
2 C. boiling water

TOPPING:
8 oz. pkg. cream cheese
8 oz. pkg. sour cream
½ C. sugar

Add hot water and 1 cup juice to jello. Stir well. Chill until slightly jelled. Add blueberries and drained pineapple. Chill until firm.
TOPPING: Mix sugar with cream cheese. Add sour cream a little at a time. Spread over firm jello. Add pecans if desired. Chill until firm.

LEMON FLUFF

Vivian T. Evans

Enough vanilla wafers mashed up to cover the bottom of a sheet cake pan
1 box lemon jello
¾ C. boiling water
¾ C. sugar
1 pkg. unflavored gelatin
1 can evaporated milk chilled in freezer

Dissolve jello in ¾ cup boiling water. When jello is dissolved add sugar and stir till dissolved. Let set in refrigerator till partially jelled. Whip cold cream till thick and foamy. Dissolve unflavored gelatin in ¾ cup boiling water-let cool. Add to whipped cream and partially jelled jello till smooth. Pour over wafers in the sheet cake pan. Sprinkle few mashed wafers on top. Refrigerate.
Other jello's may be used in place of lemon jello for variety.

SHAMROCK SALAD

Beth Marsh

1 med. size frozen Cool Whip
1 lg. can crushed pineapple
1 box dry pistachio pudding

Thaw Cool Whip, add drained, crushed pineapple and dry box of pudding. Mix well and refrigerate.

UNDER-THE SEA PEAR SALAD

Linda Evans

1-16 oz. can pear halves
1-13 oz. pkg. lime jello
¼ tsp. salt
1 C. boiling water
1 T. lemon juice
3-3 oz. pkg. cream cheese
1/8 tsp. ginger

Drain pears, reserving ¾ cup of the syrup. Coarsely dice pears and set aside. Dissolve gelatin and salt in boiling water. Add pear syrup and lemon juice. Measure 1¼ cups into an 8x4'' loaf pan or a 4 cup mold. Chill until set, but not firm - about 1 hour. Meanwhile soften cheese until creamy. Very slowly blend in remaining gelatin, beating until smooth. Blend in ginger. Stir in pears. Spoon over set gelatin in pan. Chill until firm - about 4 hours. Makes 3½ cups or 6 servings.

ORANGE BAVARIAN SALAD

Sandra Evans

1 can mandarin oranges
1-8¾ size can crushed pineapple
1 pkg. orange-pineapple jello
2 T. sugar
1 C. boiling water
1 tsp. orange rind (optional)
1 envelope Dream Whip topping

Drain fruits reserving ¾ cup syrups. Dissolve jello and sugar in boiling water. Add orange rind and reserved syrup. Chill until slightly thickened, then prepare whipped topping. Add 1½ cup to gelatin. Chill until thickened. Fold in fruits. Chill until firm, about 4 hours.

FROSTED CRANBERRY SALAD

Beverly Guy

1-13½ oz. can crushed pineapple
2-3 oz. pkgs. lemon jello gelatin
1-7 oz. bottle ginger ale
1 can jellied cranberry sauce

Drain pineapple, reserving syrup. Add water to make (1) one cup: heat to boil. Dissolve gelatin in hot liquid, let cool. Gently stir in ginger ale; chill till partially set. Blend fruits; fold into gelatin. Turn into 9x9x2'' dish, chill till set.

FROSTING: (optional)

1 sm. Cool Whip
1-8 oz. pkg. cream cheese (softened)
½ C. chopped pecans

Blend Cool Whip and cream cheese; spread over gelatin. Sprinkle nuts on top. Chill.
Ideal with turkey dinner.

CRANBERRY MOLD

Maxine Evans

2-3 oz. pkg. orange jello
1½ C. boiling water
2 tsp. grated orange rind
1-16 oz. can cranberry sauce
1-8 oz. can crushed pineapple
½ C. diced celery

Dissolve jello. Add cranberry sauce. Chill-stir in rest of ingredients. Let set.

ORANGE DELIGHT

Mary Lee Dize

2 pkg. orange jello
2 C. boiling water
and 2 C. cold water
2 lg. bananas, cut-up
2 C. small marshmallows
½ C. pineapple juice
1 tsp. butter
½ C. sugar
2 T. flour
1 egg, beaten
1 sm. cream cheese
1 box Dream Whip

Dissolve jello into boiling water, stirring well. Add cold water, then add bananas. Add marshmallows. Let jell until firm.
TOPPING: Together in pan put pineapple juice and butter, sugar, flour, cream cheese and egg. Stir over a low fire until thick. Set aside, let cool. Next whip Dream Whip according to directions on box and add to mixture just cooked and stir well. Put on top of jello. Serve after chilled through and through. Serves 8-10.

JELLO SALAD

Elsie Tyler

6 lg. marshmallows
3 oz. pkg. cream cheese
1 C. pineapple juice
½ pt. whipping cream
1 C. pecans
2-3 oz. pkgs. lime jello

In saucepan combine marshmallows, cream cheese, juice and one package lime jello. Bring to a boil. Let cool. Beat whipping cream till stiff. Stir in pecans. Pour in dish. Let set in refrigerator. Mix other package of lime jello according to directions on box, spoon over first mixture and let set.

CRAB SALAD

Karen Dize

3 T. salad dressing
½ tsp. Old Bay seasoning
Green pepper, finely chopped
2 dashes Worcestershire sauce
1 lb. crabmeat

In bowl mix 3 tablespoons salad dressing, seasoning, green pepper, Worcestershire sauce and crabmeat. Mix well. Chill and serve with crackers.

The best thing about telling the truth is you don't have to remember what you said.

CELERY SEED SALAD DRESSING

Christine Marshall

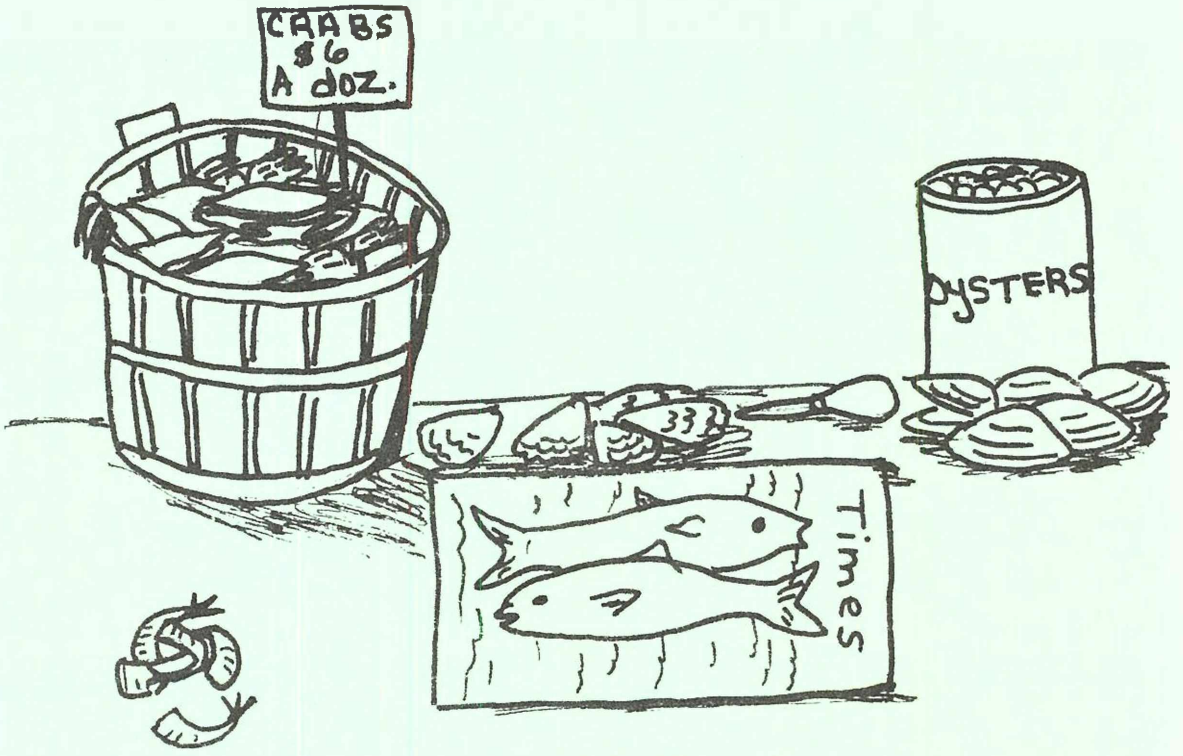
2¼ C. sugar
4½ tsp. salt
4 T. celery seed
4 T. paprika
1⅔ C. catsup
1 med. onion chopped
2 C. vegetable oil (add last)

Mix dry ingredients in a mixing bowl. Mix liquid in a blender with onions. Add catsup to dry ingredients and mix well. Add oil and blend well. This is best mixed in a blender, but the recipe makes a large amount and will mix easier if the recipe is cut in half.

Anything worth doing, is worth doing well...
Always try to do your best and soon you will excel...
Never start to do a job with just half a heart...
Those who only go halfway are beat before they start...
Never let a failure set you on the run...
Defeat is a stepping stone toward a brighter sun...
From the days of childhood, people must be taught...
Perfection is something beyond being bought...
So remember as you go on your chosen way...
Whatever you do, do it well...
In the end it will repay.

NOTES

MISCEL-
LANEOUS



FRIED APPLES AND PEACHES

Sharon Bruce

6 med. apples
5 peaches
½ C. water
3 T. butter
Sugar to taste
Pinch salt
1 T. vanilla
1 tsp. cinnamon

Peel and score apples and peaches. Put in large skillet add butter, salt, water. Cover and cook until tender. Then add sugar, vanilla and cinnamon. Goes good with fried fish.
Note: 1 can sliced peaches can be used in place of fresh peaches.

BAR-B-Q SAUCE

Sidney Evans

1 T. butter
½ C. celery and onion, diced
1 bottle catsup
¼ C. brown sugar
2 T. vinegar
6 drops Worcestershire sauce

Melt butter and sauté celery and onions until tender. Mix in other ingredients. Simmer for 2-3 hours until thick.

BARBECUE SAUCE

Connie Marshall

1 C. catsup
¼ C. vinegar
1 T. honey
1 tsp. Worcestershire sauce
3 T. mustard
3 T. minced onion
¼ C. hot water

Mix the above ingredients in a saucepan and cook slowly for 10 minutes.

BARBEQUE SAUCE

Elsie Tyler

2 T. butter
½ C. chopped onions
1 C. catsup
⅓ C. vinegar
½ C. water
3 T. brown sugar
2 T. Worcestershire sauce
2 T. mustard

Sauté onions in butter. Add catsup and mustard. Mix well. Add remaining ingredients. Let simmer over low heat 1½ hours.

NOTES

HOUSEHOLD HINTS

TABLE OF CONTENTS

I. Kitchen
   - General
   - Clean-Up Tips
   - Keep Food Fresh and Food Storage
   - Substitutes

II. Stain-Removal From Washables

III. Carpets and Floors

IV. Windows

V. Furniture

VI. Laundry

VII. Bathroom

VIII. Handyperson

IX. Beauty

X. Sewing

INDEX

A

Alcoholic beverage stain 214
Aluminum frames 279
Angel food 95
Appliances, cleaning 119-171

B

Bathroom
  cleaning 359-361
  deodorizing 363
  dripping 362
  fixtures 348
  medicine cabinet 358
  porcelain 350
  rust stains 353,354
  steam 356, 357
  tile 342, 343, 354
  tub or shower .....344-347, 349, ...351, 352, 355
Bacon 112
Basement floors 266
Beans 101
Beauty
  combs & brushes 400
  deodorant 397
  eyes 404
  facial 387
  hair 392, 401-403
  lipstick 393
  manicure 388, 398
  nail polish 394-396
  sunburn 389-391
  teeth 399
Bedroom ironing 334
Beef 63, 76, 118
Beets 82
Blender 123
Blood stain 215
  carpet 254
Boiled meat 74
Boil overs 69
Braided rugs, repairing 251
Bread 65, 187, 197, 118
Bread crumb substitute 197
Broiled meat 98
Brown sugar 53, 177
Bundt pans 130, 131
Burns, carpet 252
Butter 69, 70, 100, 198
Buttermilk substitute 206
Butter substitute 198
Buttons 407-409, 338

C

Cake
  slicing 92
  stale 95
  keep moist 179
Cake flour substitute 211
Candle drippings
  carpet & floor 242
  furniture 305
Candle wax stain 216
Canning, peaches 94
Can opener, cleaning 133
Carpets & floors 241-269
Carrots 102, 103
Cast iron, cleaning 132
Catsup, sluggish 88
  substitute 207
Celery, keeping fresh 172
Cereal
  soggy 56
  meatballs 118
Cheese
  sandwiches 59
  grating 85
  keep fresh 175
Chewing gum stain 217
Chicken
  tenderizing 77
  golden brown 114
Chips, potato
  soggy 56
  meatballs 118
Chocolate & cocoa stain 218
Chocolate, unsweetened
  substitute 208
Chrome cleaning 310
Cigarette burns, furniture 286-288
Cleaning rugs 244
Cleaning windows 270
  solution 272
  cold weather 273
Cocoa, storing 178
Coffee stain 219
Collars, soiled 339
Cookies
  angel food 95
  fresh 188
Cooking 1-118
Cooking oil, boil over 69
Copper pots 126-129
Corduroy, lintless 330
Corn, removing silk 66
Corn syrup substitute 209
Cottage cheese, keeping fresh 189
Crackers
  soggy 56
  storing 185

Crayon stain 220
carpet 225
Cream stain 232
Cream, whipped 51, 52
Croutons, making 110
Cucumbers, cleaning 104
Cupcakes, no-spill 91
Cutting board, cleaning 81, 124, 125

D

Deodorant stain 221
Dishes 135-137
Dishwasher, cleaning 138
Disposal, garbage, odor 141
Double boiler, cooking hint 115
Drains, clogged 139, 140
Drying windows 271
Dusting floors 258
Dye stain 222

E

Eggs 15-38
stain 223
substitute 210
Enamelware, cleaning 134
Energy saver 84

F

Fabric, whiter 326
Fat, excess 97
Feather pillows, cleaning 329
Final rinse, washing 324
Finger paints, cleaning 170
Fish, sticking 111
Floor polisher, cleaning 264
Flour, hint 116
substitute 205
Formica tops, polish 171
Frozen foods
meat 54
bread 65
Fruits
lemons 181
limes 182
strawberries 184
peaches 94
Fruit & juice stains 224
Furniture 283-317

G

Garage floors, oil 265
Garbage disposal, odor 141
Garlic
chopping 95
storing 105
keeping fresh 190, 191
Gelatin, unmolding 89
Glassware 142-144
table tops 308, 309
Glue, carpet 250
furniture 311
Grass stains 225
Grater, cleaning 145, 146
Gravy, cooking hints 4-6
Grease stains 226
carpet 260
upholstery 319
windows 278

H

Ham, removing rind 87
Hamburger, hurry-up 63
Hand-washed sweaters 325
Handyperson
bolts 369
garbage can 380
gas leak 384
hair dryer 383
hanging pictures 385, 386
icy sidewalks 379
joints 373
leaky vase 364
loose knobs 377
nylon cord 368
rope 367
sandpaper 370
screens 382
screwdriver 372
screws 371, 374
slamming doors 378
sticking drawers 375
stubborn locks 376
towel rack 381
wood 365, 366
Heel marks, removing 269
Hems, remove creases 333
Herb & spice substitutes 212
Honey 71, 192
substitute 213
Hot dogs, tasty 113

I

Ice cream 93, 180
stain 232
Ink—ball-point pen stain 227
carpet & floors 249
Ink—fountain pen stain 228
Ironing 331
bedroom 334
embroidery 341
faster 340

J

Juice stains 224

L

Labels, attaching....117
Laundry....321-340
Leather Upholstery, cracking....318
Lemons, storing....181
Lettuce, storing....172
Limes, storing....182
Linoleum, loose edges....267
Lintless corduory....330
Lint remover....337
Lipstick stain....229
Loosening window panes....276

M

Marble stains....303, 304
Marshmallows, keeping fresh....193
Meat
  thawing....54
  tenderizing....74-76
  smoked....183
  broiled....98
  meatballs....118
Meat, boiled....174
Meat grinder, cleaning....147
Meat juice stains....230
Metal, cleaning....316
Mildew stain....231
Milk
  scalding....72, 73
  spoiled....176
  substitute....199, 200
  stain....232

N

Nail polish stain....233, 256
Noodles, perfect....109
Numbered windows....279
Nuts
  cracking....67
  fresh....68

O

Odors, cooking....79, 81, 83
Oil, cooking....69
  olive....194
  stain....226
Onions....44-46, 173, 174
Oven, cleaning....148-151

P

Paint stain....234, 235
Panes, window, loosing....276
Pans
  burned....130, 131
  rust....169
Paper, removing stuck....298, 299
Parsley, keeping fresh....195
Peaches, canning....94
Peppers, substitute....203
Perspiration stain....236
Pie, unique look....86
Pillows, laundry....329
Plastic, cleaning....152-154
Plastic table, cleaning....306, 307
Polish
  furniture....283
  removing build up....284
Polisher, floor, cleaning pads....264
Popcorn, freezer....196
Pork
  cooking....64
  rind....87
  non-sticking....112
  hot dogs....113
Potatoes....39-43
  chips....56, 118
Pots....126-129
Poultry
  tenderizing....77
  golden brown....114
Prints, finger, cleaning....170
Puttying, window....275

Q

Quick shine, floor....261

R

Refrigerator, cleaning....155-160
Rice
  fluffier....107
  nutricious....108
Rinse, washer....324
Rug care....234, 244, 246, 248, 252
Rust stain....237

S

Salt
  cooking....1, 2
  clogged....55
Sandwiches....59
Sauces, instant....78
Sausage, shrinkless....67
Scorch stain....238
Scratches, furniture....289-297
Screens, cleaning....281, 282
Sewing....405-416
  buttons....407-409
  elastic....414
  machine oil....411
  needles....405, 406, 410
  nylon....416
  patterns....412, 413
  seams....415
Shag carpet, flattened....241

Sinks, cleaning 161-165
Smoked meat 183
Socks, whitest 329
Soft drink stain 239
Soup & stew, excess fat 97
Sour cream substitute 99
Spattering 60
Spills, carpet 247
Sponge, odors 166
Spot remover
  carpet 253
  laundry 321
Squash, leftover 90
Squeaking floors 268
Stains - removing from
  washables 214-240
Steak, tenderizing 76
Sticking, frying foods 60
Strawberries, storing & cleaning 184
Substitutions, cooking 99, 197-213
Suds, washer 323
Sweaters, hand-washed 325
Syrup
  pancakes 57
  measuring 71
  squash 90
  corn syrup 209

T

Table tops, cleaning 306-309
Tar stain 226, 257
Teakettle, remove lime 167
Tea stain, removing 240
Tenderizing 74-76
Thermos bottle, cleaning 168
Tin pans, removing rust 169
Tomatoes 47-50
Tops, formica, polishing 171
Topping, easy 58
Torte, slicing 92

U

Unmarred floors 262
Unsweetened chocolate
  substitute 208
Upholstery, cleaning 318-320

V

Vanilla substitute 204
Varnished floors 259
Vegetables 7-14, 186, 66, 39-43,
  ..... 47-50, 82, 90, 101-105
Vinyl, cleaning 317
Vitamins 80

W

Washer advice
  buttons 338
  faster ironing 340
  soiled collars 339
Washing machine, cleaning 322
Whipped cream
  quick whip 51
  won't whip 52
White water rings, removing 300-302
Wicker, preserving & cleaning 312-315
Windows 270-282
  sills 274
Window shade tears 280
Wood floor care 263
Work clothes, washing 328

I. THE KITCHEN

GENERAL

Salt

1. *If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or, simply add sugar.*

2. *If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.*

Gravy

3. *For pale gravy, color with a few drops of Kitchen Bouquet. Or to avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.*

4. *To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.*

5. *To remedy greasy gravy, add a small amount of baking soda.*

6. *For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.*

Vegetables

7. *If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.*

8. *Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.*

9. *Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.*

10. *If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to ½ hour without scraping pan.*

11. *By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.*

12. *Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.*

13. *To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.*

14. *Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.*

Eggs

15. *If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will float and a stale one will sink.*

16. *If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.*

17. *The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.*

18. *To make light and fluffy scrambled eggs, add a little water while beating the eggs.*

19. *Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.*

20. *STORING EGGS: 1. Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days. 2. Cover them with oil on the top in a sealed container in the refrigerator. 3. For long term storage: If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for daily use. If you use eggs in twos or threes, freeze them that way in a plastic sack.*

21. *To make quick-diced eggs, take your potato masher and go to work on a boiled egg.*

22. *If you wrap each egg in aluminum foil before boiling it, the shell won't crack when it's boiling.*

23. *To make those eggs go further when making scrambled eggs for a crowd, add a pinch of baking powder and 2 teaspoons of water per egg.*

24. *A great trick for peeling eggs the easy way. When they are finished boiling, turn off the heat and just let them sit in the pan with the lid on for about five minutes. Steam will build up under the shell and they will just fall away.*

25. *Or, quickly rinse hot hard-boiled eggs in cold water, and the shells will be easier to remove.*

26. *When you have saved a lot of egg yolks from previous recipes, use them in place of whole eggs for baking or thickening. Just add 2 yolks for every whole egg.*
27. *Fresh or hard-boiled? Spin the egg. If it wobbles, it is raw - if it spins easily, it's hard boiled.*
28. *Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.*
29. *Add one tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.*
30. *Try adding eggshells to coffee after it has perked, for a better flavor.*
31. *Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.*
32. *Pierce the end of an egg with a pin, and it will not break when placed in boiling water.*
33. *Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).*
34. *A small funnel is handy for separating egg whites from yolks. Open the egg over the funnel and the white will run through and the yolk will remain.*
35. *For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.*
36. *Brown and white shells are the same quality.*
37. *Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake. . .1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.*
38. *For fluffier omelets, add a pinch of cornstarch before beating.*

Potatoes
39. *Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.*
40. *To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.*
41. *When making potato pancakes, add a little sour cream to keep potatoes from discoloring.*
42. *Save some of the water in which the potatoes were boiled - add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.*
43. *Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.*

Onions
44. *To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.*
45. *For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.*
46. *Peel and quarter onions. Place one layer deep in a pan and freeze. Quickly pack in bags or containers while frozen. Use as needed, chopping onions while frozen, with a sharp knife.*

Tomatoes
47. *Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.*
48. *Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen. So find a warm spot near the stove or dishwasher where they can get a little heat.*
49. *Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.*
50. *To improve the flavor of inexpensive tomato juice, pour a 46-ounce can of it into a refrigerator jar and add one chopped green onion and a cut-up stalk of celery.*

A quick way to whip cream
51. *A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.*

Cream that will not whip
52. *Chill cream, bowl and beater well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (¼ teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this: Cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.*

Rock-hard brown sugar
53. *Add a slice of soft bread to the package of brown sugar, close the bag tightly, and in a few hours the sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater. Or, put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for a while. Or, buy liquid brown sugar.*

Thawing frozen meat
54. *Seal the meat in a plastic bag and place in a bowl of very warm water. Or, put in a bag and let cold water run over it for an hour or so.*

Caked or clogged salt
55. *Tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.*

Soggy potato chips, cereal and crackers
56. *If potato chips lose their freshness, place under the broiler for a few moments. Care must be taken not to brown them. You can crisp soggy cereal and crackers by putting them on a cookie sheet and heating for a few minutes in the oven.*

Pancake syrup
57. *To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.*

Easy topping
58. *A good topping for gingerbread, coffeecake, etc., can easily be made by freezing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly, and thicken with 2 tablespoons of flour.*

Tasty cheese sandwiches
59. *Toast cheese sandwiches in a frying pan lightly greased with bacon fat for a delightful new flavor.*

No spattering or sticking
60. *To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.*

61. *Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.*
62. *Boil vinegar in a brand new frying pan to keep things from sticking to it.*

Hurry-up hamburgers
63. *Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.*

Shrinkless links
64. *Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.*

Frozen bread
65. *Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven to thaw completely.*

Removing the corn silk
66. *Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.*

Nuts
67. *To quickly crack open a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.*
68. *If nuts are stale, place them in the oven at 250° F. and leave them there for 5 or 10 minutes. The heat will revive them.*

Preventing boil-overs
69. *Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.*

Softening butter
70. *Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. Or place in the microwave for a few seconds.*

Measuring sticky liquids
71. *Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.*

Scalded milk
72. *Add a bit of sugar (without stirring) to milk to prevent it from scorching.*

73. *Rinse the pan in cold water before scalding milk, and it will be much easier to clean.*

Tenderizing meat
74. *Boiled meat: Add a tablespoon of vinegar to the cooking water.*
75. *Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.*
76. *Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.*
77. *Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.*

Instant white sauce
78. *Blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce, drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.*

Unpleasant cooking odors
79. *While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove. Or, add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.*

Don't lose those vitamins
80. *Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables' vitamins.*

Clean and deodorize your cutting board
81. *Bleach it clean with lemon juice. Take away strong odors like onion with baking soda. Just rub it in.*

Keep the color in beets
82. *If you find that your beets tend to lose color when you boil them, add a little lemon juice.*

No-smell cabbage
83. *Two things to do to keep cabbage smell from filling the kitchen: don't overcook it (keep it crisp) and put half a lemon in the water when you boil it.*

A great energy saver
84. *When you're near the end of the baking time, turn the oven off and keep the door closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.*

Grating cheese
85. *Chill the cheese before grating and it will take much less time.*

Special looking pies
86. *Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!*

Removing ham rind
87. *Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.*

Sluggish catsup
88. *Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.*

Unmolding gelatin
89. *Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.*

Leftover squash
90. *Squash that is left over can be improved by adding some maple syrup before reheated.*

No-spill cupcakes
91. *An ice cream scoop can be used to fill cupcake papers without spilling.*

Slicing cake or torte
92. *Use dental floss to slice evenly and cleanly through a cake or torte - simply stretch a length of the floss taut and press down through the cake.*

Ice cream
93. *Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.*

Canning peaches
94. *Don't bother to remove skins when canning or freezing peaches. They will taste better and be more nutritious with the skin on.*

Angel food cookies
95. *Stale angel food cake can be cut into ½" slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.*

How to chop garlic
96. *Chop in a small amount of salt to prevent pieces from sticking to the knife or chopping board. Then pulverize with the tip of the knife.*

Excess fat on soups or stews
97. *Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface. Or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.*

Broiled meat drippings
98. *Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.*

Fake sour cream
99. *To cut down on calories, run cottage cheese through the blender. It can be flavored with chives, extracts, etc., and used in place of mayonnaise.*

Browned butter
100. *Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.*

Cooking dried beans
101. *When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.*

Tasty carrots
102. *Adding sugar and horseradish to cooked carrots improves their flavor.*

Carrot marinade
103. *Marinate carrot sticks in dill pickle juice.*

Clean cukes
104. *A ball of nylon net cleans and smooths cucumbers when making pickles.*

Fresh garlic
105. *Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.*

Leftover waffles
106. *Freeze waffles that are left; they can be reheated in the toaster.*

Fluffy rice
107. *Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.*

Nutritious rice
108. *Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.*

Perfect noodles
109. *When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.*

Easy croutons
110. *Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteeing in garlic butter.*

Baked fish
111. *To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.*

Non-sticking bacon
112. *Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.*

Tasty hot dogs
113. *Boil hot dogs in sweet pickle juice and a little water for a different taste.*

Golden-brown chicken
114. *For golden-brown fried chicken, roll it in powdered milk instead of flour.*

Double boiler hint
115. *Toss a few marbles in the bottom of a double boiler. When the water boils down, the noise will let you know!*

Flour Puff
116. *Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.*

Jar labels
117. *Attach canning labels to the lids instead of the sides of jelly jars, to prevent the chore of removing the labels when the contents are gone.*

Different meatballs
118. *Try using crushed cornflakes or corn bread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.*

* * * * * * *

CLEAN-UP TIPS

Appliances
119. *To rid yellowing from white appliances try this: Mix together: ½ cup bleach, ¼ cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.*
120. *Instead of using commercial waxes, shine with rubbing alcohol.*
121. *For quick clean-ups, rub with equal parts water and household ammonia.*
122. *Or, try club soda. It cleans and polishes at the same time.*

Blender
123. *Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.*

Breadboards
124. *To rid cutting board of onion, garlic or fish smell, cut a lime or lemon in two and rub the surface with the cut side of the fruit.*
125. *Or, make a paste of baking soda and water and apply generously. Rinse.*

Copper pots
126. *Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for a while, then simply rub clean.*
127. *Dip lemon halves in salt and rub.*
128. *Or, rub with Worcestershire sauce or catsup. The tarnish will disappear.*
129. *Clean with toothpaste and rinse.*

Burnt and scorched pans
130. *Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.*
131. *Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, ½ cup vinegar and 1 cup water for 10 minutes. Re-season pan with salad oil.*

Cast-iron skillets
132. *Clean the outside of the pan with commercial oven cleaner. Let set for 2 hours and the accumulated black stains can be removed with vinegar and water.*

Can opener
133. *Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.*

Enamelware or casserole dishes
134. *Fill a dish that contains stuck food bits with boiling water and 2 tablespoons of baking soda. Let it stand and wash out.*

Dishes
135. *Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwater. The vinegar will cut the grease and leave your dishes sparkling clean.*
136. *Before washing fine china and crystal, place a towel on the bottom of the sink to act as a cushion.*
137. *To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth dipped in baking soda.*

Dishwasher
138. *Run a cup of white vinegar through the entire cycle in an empty dishwasher to remove all soap film.*

Clogged drains
139. *When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.*
140. *Coffee grounds are a no-no. They do a nice job of clogging, especially if they get mixed with grease.*

Garbage disposal
141. *Grind a half lemon or orange rinds in the disposal to remove any unpleasant odor.*

Glassware
142. *Never put a delicate glass in hot water bottom side first; it will crack from sudden expansion. The most delicate glassware will be safe if it is slipped in edgewise.*
143. *Vinegar is a must when washing crystal. Rinse in 1 part vinegar to 3 parts warm water. Air dry.*

144. *When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.*

Grater

145. *For a fast and simple clean-up, rub salad oil on the grater before using.*

146. *Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.*

Meat grinder

147. *Before washing, run a piece of bread through it.*

Oven

148. *Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.*

149. *Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.*

150. *A quick way to clean oven parts is to place a bath towel in the bathtub and pile all removable parts from the oven onto it. Draw enough hot water to just cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven, the rest will be cleaning itself.*

151. *An inexpensive oven cleaner: Set oven on warm for about 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even the hard baked-on grease will wash off easily.*

Plastic cups, dishes and containers

152. *Coffee or tea stains can be scoured with baking soda.*

153. *Or, fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.*

154. *To rid foul odors from plastic containers, place crumpled-up newspaper (black and white only) into the container. Cover tightly and leave overnight.*

Refrigerator

155. *To help eliminate odors fill a small bowl with charcoal (the kind used for potted plants) and place it on a shelf in the refrigerator. It absorbs odors rapidly.*

156. *An open box of baking soda will absorb food odors for at least a month or two.*

157. *A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.*

158. *To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.*

159. *Use a glycerine-soaked cloth to wipe sides and shelves. Future spills wipe up easily. And after the freezer has been defrosted, coat the inside coils with glycerine. The next time you defrost, the ice will loosen quickly and drop off in sheets.*

160. *Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.*

Sinks

161. *For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for ½ hour or so.*

162. *Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.*

163. *Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.*

164. *Spots on stainless steel can also be removed with white vinegar.*

165. *Club soda will shine up stainless steel sinks in a jiffy.*

Sponges

166. *Wash in your dishwasher or soak overnight in salt water or baking soda added to water.*

Teakettle

167. *To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.*

Thermos bottle

168. *Fill the bottle with warm water, add 1 teaspoon of baking soda and allow to soak.*

Tin pie pans

169. *Remove rust by dipping a raw potato in cleaning powder and scouring.*

Fingerprints off the kitchen door and walls
170. *Take away fingerprints and grime with a solution of half water and half ammonia. Put it in a spray bottle from one of these expensive cleaning products, you'll never have to buy them again.*

Formica tops
171. *Polish them to a sparkle with club soda.*

* * * * * * *

KEEPING FOODS FRESH AND FOOD STORAGE

Celery and lettuce
172. *Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.*

Onions
173. *Wrap individually in foil to keep them from becoming soft or sprouting.*
174. *Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.*

Cheese
175. *Wrap cheese in a vinegar-dampened cloth to keep it from drying out.*

Milk
176. *Milk at room temperature may spoil cold milk, so don't pour milk back into the carton.*

Brown sugar
177. *Wrap in a plastic bag and store in refrigerator in a coffee can with a snap-on lid.*

Cocoa
178. *Store cocoa in a glass jar in a dry and cool place.*

Cakes
179. *Putting half an apple in the cake box will keep cake moist.*

Ice cream
180. *Ice cream that has been opened and returned to the freezer sometimes forms a waxlike film on the top. To prevent this, after part of the ice cream has been removed press a piece of waxed paper against the surface and reseal the carton.*

Lemons
181. *Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.*

Limes
182. *Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.*

Smoked meats
183. *Wrap ham or bacon in a vinegar-soaked cloth, then in waxed paper to preserve freshness.*

Strawberries
184. *Keep in a colander in the refrigerator. Wash just before serving.*

Soda crackers
185. *Wrap tightly and store in the refrigerator.*

Vegetables with tops
186. *Remove the tops on carrots, beets, etc. before storing.*

Bread
187. *A rib of celery in your bread bag will keep the bread fresh for a longer time.*

Cookies
188. *Place crushed tissue paper on the bottom of your cookie jar.*

Cottage cheese
189. *Store carton upside-down. It will keep twice as long.*

Garlic
190. *Garlic cloves can be kept in the freezer. When ready to use, peel and chop before thawing.*
191. *Or, garlic cloves will never dry out if you store them in a bottle of cooking oil. After the garlic is used up, you can use the garlic-flavored oil for salad dressing.*

Honey
192. *Put honey in small plastic freezer containers to prevent sugaring. It also thaws out in a short time.*

Marshmallows
193. *They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.*

Olive oil
194. *You can lengthen the life of olive oil by adding a cube of sugar to the bottle.*

Parsley
195. *Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.*

Popcorn
196. *It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".*

* * * * * * *

SUBSTITUTES

For bread crumbs
197. *Use crushed corn or wheat flakes, or other dry cereal. Or use potato flakes.*

For butter
198. *Use 7/8 cup of solid shortening plus ½ teaspoon of salt.*

For fresh milk
199. *To substitute 1 cup of fresh milk, use ½ cup each of evaporated milk and water.*
200. *For 1 cup of whole milk, prepare 1 liquid cup of nonfat dry milk and 2½ teaspoons butter or margarine.*

For sugar
201. *Use brown sugar, although it will result in a slight molasses flavor.*

For superfine sugar
202. *Process regular granulated sugar in your blender.*

For red and green sweet pepper
203. *Use canned pimientos.*

For vanilla extract
204. *Use grated lemon or orange rind for flavoring instead. Or try a little cinnamon or nutmeg.*

For flour
205. *Use 1 tablespoon cornstarch instead of 2 tablespoons of flour. Or try using instant potatoes or cornmeal.*

For buttermilk
206. *Use 1 tablespoon of lemon juice or vinegar and enough fresh milk to make 1 cup. Let it stand 5 minutes before using.*

For catsup
207. *Use a cup of tomato sauce added to 1¼ cups of brown sugar, 2 tablespoons of vinegar, ¼ teaspoon of cinnamon and a dash of ground cloves and allspice.*

For unsweetened chocolate
208. *Use 1 tablespoon of shortening plus 3 tablespoons of unsweetened cocoa to equal 1 square of unsweetened chocolate.*

For corn syrup
209. *Use ¼ cup of water or other type of liquid called for in the recipe, plus 1 cup of sugar.*

For eggs
210. *Add 3 or 4 extra tablespoons of liquid called for in the recipe. Or, when you're 1 egg shy for a recipe that calls for many, substitute 1 teaspoon of cornstarch.*

For cake flour
211. *Use 7/8 cup of all-purpose flour for each cup of cake flour called for in a recipe.*

For fresh herbs and spices
212. *Use ⅓ the amount of dried herbs or spices. Dried herbs are more concentrated.*

For honey
213. *To substitute 1 cup of honey, use 1¼ cups of sugar and ¼ cup of water or other liquid called for in the recipe.*

* * * * * * *

II. TO REMOVE STAINS FROM WASHABLES

Alcoholic beverages
214. *Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.*

Blood
215. *Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.*

Candle wax
216. *Use a dull knife to scrape off as much as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.*

Chewing gum
217. *Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.*

Chocolate and cocoa
218. *Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.*

Coffee
219. *Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.*

Crayon
220. *Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1-2 cups of baking soda. NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.*

Deodorants
221. *Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.*

Dye
222. *If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.*

Egg
223. *Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.*

Fruit and fruit juices
224. *Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.*

Grass
225. *Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent. Wash, using detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.*

Grease, oil, tar
226. *Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.*
227. *Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.*

Ink—ball-point pen
228. *Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.*

Lipstick
229. *Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.*

Meat juices
230. *Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.*

Mildew
231. *Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. NOTE: Mildew is very hard to remove; treat promptly.*

Milk, cream, ice cream
232. *Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.*

Nail polish
233. *Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.*

Paint
234. *Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.*
235. *Water base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.*

Perspiration
236. *Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.*

Rust
237. *Soak in lemon juice and salt or axolic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.*

Scorch
238. *Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. CAUTION: Severe scorching cannot be removed because of fabric damage.*

Soft drinks
239. *Sponge immediately with cold water and alcohol. Heat and detergent may set stain.*

Tea
240. *Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.*

* * * * * * *

III. CARPETS AND FLOORS

Flattened shag carpets
241. *Raise flattened spots in your carpeting where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam. Then brush up the carpet.*

Candle drippings
242. *For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.*

Dog stains
243. *Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top in order to absorb all the moisture.*

Rug care
244. *When washing and drying foam-baked throw rugs, never wash in hot water, and use the "air only" dryer setting to dry. Heat will ruin foam.*

Cleaning rugs
245. *If the rug is only slightly dirty, you can clean it with cornmeal. Use a stiff brush to work the cornmeal into the pile of the rug. Take it all out with the vacuum.*

What to do with new carpet
246. *Wait about three months before attempting to clean your new carpet. It needs that amount of time to spring up and keep its normal nap.*

Spills on the rug
247. *When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot then rinse off with water.*

Liven up your carpet
248. *Give your carpet a new lease on life. Sprinkle some salt on it right before you vacuum. The rug will be much brighter when you have finished vacuuming.*

Ballpoint ink marks
249. *Saturate the spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.*

Glue
250. *Glue can be loosened by saturating the spot with a cloth soaked in vinegar.*

Repairing braided rugs
251. *Braided rugs often rip apart. Instead of sewing them, use clear fabric glue to repair. It's that fast and easy.*

Repairing a burn
252. *Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the baking of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and you will get the best results.*

Spot remover for outdoor carpeting
253. *Spray spots liberally with a pre-wash commercial spray. Let it set several minutes, then hose down and watch the spots disappear.*

Blood on the rug
254. *When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool, wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.*

255. *Use silver polish to remove from vinyl tile or linoleum.*

Spilled nail polish
256. *Allow to almost dry, then peel off of waxed floors or tile.*

Tar spots
257. *Use paste wax to remove tar from floors. Works on shoes, too.*

Dusting floors
258. *Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.*

Varnished floors
259. *Use cold tea to clean woodwork and varnished floors.*

Spilled grease
260. *Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.*

Quick shine
261. *Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.*

Unmarred floors
262. *Put thick old socks over the legs of heavy furniture when moving across floors.*

Wood floor care
263. *Never use water or water-based cleaners on wood floors. Over a period of time, warping and swelling will develop.*

Floor polisher
264. *When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and press with an iron to absorb built-up wax.*

Garage floors
265. *In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.*

Basement floors
266. *Sprinkle sand on oily spots, let it absorb the oil, and sweep up.*

Fix those loose linoleum edges
267. *Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books, over the whole area and keep it weighed down for the amount of time it says on the can of adhesive.*

Stop squeaking floors
268. *Just dust some talcum powder between the cracks and it should do the job. If you have really serious squeaking, it could be that you need to wedge in some slivers of wood to the underneath side.*

Heel marks
269. *Just take a pencil eraser and wipe them off.*

* * * * * * *

IV. WINDOWS

Window cleaning
270. *Newspaper is much cheaper to use for drying freshly-washed windows then paper toweling.*

Drying windows
271. *Dry the inside panes with up-and-down strokes, and the outside with back-and-forth motions to see which side has smudges.*

Window cleaning solution
272. *The best mixture for cleaning windows is ½ cup of ammonia, 1 cup of white vinegar, and 2 tablespoons of cornstarch in a bucket of warm water.*

Cold weather window cleaning
273. *Add ½ cup of rubbing alcohol to the above mixture on cold days to prevent ice from forming on your windows.*

Clean window sills
274. *To remove spots on window sills, rub the surface with rubbing alcohol.*

Puttying windows
275. *Mix some putty to match the woodwork before puttying windows.*

Loosening window panes
276. *Dig through old putty with a very hot instrument to loosen a window pane.*

Aluminum window frames
277. *Use cream silver polish to clean aluminum window frames.*

Grease spots
278. *Any cola drink will remove grease spots from windows.*

Numbered windows
279. *When cleaning, painting or changing windows, number each with a ballpoint pen and put the corresponding number inside the proper window frame.*

Window shade tears
280. *Repair with colorless nail polish. This works wonders on small tears.*

Cleaning screens
281. *For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.*
282. *For small jobs, rub a brush-type hair roller lightly over the screen and see how easily it picks up all the lint and dust.*

* * * * * * *

V. FURNITURE

Fantastic polish
283. *Use ⅓ cup each boiled linseed oil, turpentine and vinegar. Mix together and shake well. Apply with a soft cloth and wipe completely dry. Wipe again with another soft cloth. Do not try to boil your own linseed oil - it is not the same. Buy it at a hardware or paint store.*

To remove polish build-up
284. *Mix ½ cup vinegar and ½ cup water. Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.*

Polishing carved furniture
285. *Dip an old soft toothbrush into furniture polish and brush lightly.*

Cigarette burns
286. *For small minor burns, try rubbing mayonnaise into the burn. Let set for a while before wiping off with a soft cloth.*
287. *Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged area with your finger. But always consider the value of the furniture. It might be better to have a professional make the repair.*
288. *Or, make a paste of rottenstone (available at hardware stores) and salad oil. Rub into the burned spot only, following the grain of the wood. Wipe clean with a cloth that has been dampened in oil. Wipe dry and apply your favorite furniture polish.*

Scratches
289. *Make sure you always rub with the grain of the wood when repairing a scratch. Walnut: Remove the meat from a fresh, unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut.*
290. *Mahogany: You can either rub the scratch with a dark brown crayon or buff with brown paste wax.*
291. *Red Mahogany: Apply ordinary iodine with a number 0 artist's brush.*
292. *Maple: Combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip. then dry, wax and buff.*

293. *Ebony: Use black shoe polish, black eyebrow pencil or black crayon.*
294. *Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.*
295. *Light-finished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.*
296. *For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.*
297. *For larger scratches: Fill by rubbing with a wax stick (available in all colors at your hardware or paint store) or a crayon that matches the finish of the wood.*

Removing paper that is stuck to a wood surface
298. *Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.*
299. *Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.*

Three solutions to remove white water rings and spots
300. *Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.*
301. *Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.*
302. *Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.*

Marble table-top stains
303. *Sprinkle salt on a fresh-cut lemon. Rub very lightly over stain. Do not rub hard or you will ruin the polished surface. Wash off with soap and water.*

304. *Scour with a water and baking soda paste. Let stand for a few minutes before rinsing with warm water.*

Removing candle wax from wooden finishes
305. *Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.*

Plastic table tops
306. You will find that a coat of Turtle Wax is a quick pick-up for dulled plastic table tops and counters.
307. *Or, rub in toothpaste and buff.*

Glass table tops
308. *Rub in a little lemon juice. Dry with paper towels and shine with newspaper for a sparkling table.*
309. *Toothpaste will remove small scratches from glass.*

Chrome cleaning
310. *For sparkling clean chrome without streaks, use a cloth dampened in ammonia.*

Removing glue
311. *Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.*

Wicker
312. *Wicker needs moisture, so use a humidifier in the winter.*
313. *To prevent drying out, apply lemon oil occasionally.*
314. *Never let wicker freeze. This will cause cracking and splitting.*
315. *Wash with a solution of warm salt water to keep from turning yellow.*

Metal furniture
316. *To remove rust, a good scrubbing with turpentine should accomplish this job.*

Vinyl upholstery
317. *Never oil vinyl as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.*

Leather upholstery
318. *Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.*

Grease stains
319. *Absorb grease on furniture by pouring salt on the spill immediately.*

Soiled upholstery
320. *Rub soiled cotton upholstery fabric with an artgum eraser or squares (purchased at stationery store).*

* * * * * * *

VI. LAUNDRY

Spot removal
321. *Two parts water and one part rubbing alcohol are the basic ingredients in any commercial spot remover.*

Clean machine
322. *Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.*

Too sudsy
323. *When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.*

Final rinse
324. *Add a cup of white vinegar to the final rinse when washing clothes to make sure the alkalines in the soap are dissolved.*

Hand-washed sweaters
325. *Add a capful of hair cream rinse to the final rinse water when washing sweaters.*

Whiter fabric
326. *Linen or cotton can be whitened by boiling in a mixture of 1 part cream of tartar and 3 parts water.*

Whitest socks
327. *Boil socks in water to which a lemon slice has been added.*

Clean work clothes
328. *To your wash water, add ½ cup of household ammonia.*

Freshen feather pillows
329. *Put feather pillows in the dryer and tumble, then air outside.*

Lintless corduroy
330. *While corduroy is still damp, brush with clothes brush to remove all lint.*

Ironing tip
331. *When pressing pants, iron the top part on the wrong side. Iron the legs on the right side. This gives the pockets and waistband a smooth look.*

Creaseless garments
332. *Take an empty cardboard paper towel roll and cut through it lengthwise. Slip it over a wire hanger to prevent a crease from forming in the garment to be hung on the hanger.*

Remove creases from hems
333. *Sponge material with a white vinegar solution and press flat to remove creases in hems.*

Bedroom ironing
334. *A good place to iron is in the bedroom. Closets are nearby to hang clothes up immediately, and the bed makes a good surface on which to fold clothes and separate items into piles.*

Ironing board cover
335. *When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.*
336. *Starch your ironing board cover. This helps the cover stay clean longer.*

Lint remover
337. *Add a yard of nylon netting to your dryer with the wet clothes - it will catch most of the lint.*

Washer advice
338. *Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.*

Soiled collars
339. *Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.*

Faster ironing
340. *Place a strip of heavy-duty aluminum foil over the entire length of the ironing board and cover with pad. As you iron, heat will reflect through to the underside of the garment.*

Ironing embroidery
341. *Lay the embroidery piece upside-down on a Turkish towel before ironing. All the little spaces between the embroidery will be smooth when you are finished.*

* * * * * * *

VII. BATHROOM

Bathroom tile
342. *Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.*
343. *Use a typewriter eraser to clean spaces between bathroom tiles.*

Metal shower head
344. *To clean mineral deposits from a*

clogged shower head, boil it with half a cup of white vinegar and one quart of vinegar for awhile.

Plastic shower head
345. *Soak a plastic shower head in a hot vinegar and water mixture to unclog it.*

Shower curtains
346. *Before hanging shower curtains, soak them in a salt water solution to prevent mildew.*

347. *To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.*

Bathroom fixtures
348. *Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.*

Removing film and scum
349. *Use a piece of very fine steel wool to remove film from the shower stall.*

Porcelain cleaners
350. *Lighter fluid will remove most dark, stubborn stains from sink and bathtub.*

Yellowed bathtub
351. *Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.*

Shower mat tip
352. *Dip a stiff brush in a kerosene and warm water solution to clean the bath mat.*

Rust stains
353. *Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 or 3 hours.*

Rusty tile
354. *Rust stains on tile can be removed with kerosene.*

Cleaning shower doors
355. *Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.*

Steam-free mirror
356. *If your medicine cabinet has two sliding mirrors, slide one side open before taking a bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.*

Steamy bathrooms
357. *If you run about an inch of cold water before adding hot water to your bath, there will be absolutely no steam in your bathroom.*

Medicine cabinet
358. *It's a good idea to go through your medicine cabinet several times a year and throw away medicines that are old or outdated. They could be dangerous.*

Easy bathroom cleaning
359. *Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.*

Sink cleaners
360. *Light stains can often be removed by simply rubbing with a cut lemon.*
361. *For dark stains, and especially rust, rub with a paste of borax and lemon juice.*

Dripping faucet
362. *If the drip occurs during the night and you can't sleep, simply wrap a cloth around the opening of the faucet.*

Sweet-smelling bathroom
363. *Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.*

* * * * * * *

VIII. HANDYPERSON

Leaky vase
364. *Fix a leaky vase by coating the inside with paraffin and letting it harden.*

Plywood cutting
365. *Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.*

Locating wall studs
366. *Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16" apart.*

Fraying rope
367. *Shellac the ends of the rope to prevent fraying.*

Fraying nylon cord
368. *Heat the cut end of nylon cord over a match flame to bond the end together.*

Loosening rusty bolts
369. *Apply a cloth soaked in any carbonated soda to loosen rusted bolts.*

Sandpaper hint
370. *By dampening the backing on sandpaper, it will last longer and resist cracking.*

Tight screws
371. *Loosen a screw by putting a couple of drops of peroxide on it and letting it soak in.*

Screwdriver tip
372. *Keep a screwdriver tip from slipping by putting chalk on the blade.*

Loosening joints
373. *Loosen old glue by applying vinegar from an oil can to the joint.*

Rule to remember
374. *Left is loose and right is tight.*

Sticking drawers
375. *Rub the runners of drawers with a candle or a bar of soap so they will slide easily.*

Stubborn locks
376. *Dip key into machine oil or graphite to loosen up a lock.*

Loose draw knobs
377. *Before inserting a screw into the knob, coat with fingernail polish to hold it tightly.*

Slamming doors
378. *Reduce the noise level in your home by putting self-sticking protective pads on the inside edges of cabinet doors, cupboards, etc.*

Icy sidewalk tip
379. *Sprinkle sand through a strainer on an icy sidewalk to distribute evenly.*

Garbage can tip
380. *Garbage cans will last longer if they are painted. Use primer on galvanized metal, then paint with matching house paint.*

Towel rack tip
381. *Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.*

Screen repair
382. *Use clear cement glue to repair a small hole in wire screening.*

Hairdryer hint
383. *Thaw a frozen pipe with a portable hairdryer.*

Finding a gas leak
384. *Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gasman comes.*

Hanging pictures
385. *Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.*
386. *When the landlady says, "no nails in the wall", hang pictures with sewing machine needles. They will hold up to 30 pounds.*

* * * * * * *

IX. BEAUTY

Natural facial
387. *A good and inexpensive facial to try: mash half an avocado, spread thickly on face, and remove with warm water 20 minutes later.*

Cuticle treatment
388. *Apply a mixture of equal parts of castor oil and white iodine to your cuticles every night.*

Sunburn relief
389. *A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.*
390. *Dab on some apple cider vinegar. The pinkness and pain will disappear.*
391. *For a super bad burn, put on a paste of water and baking soda.*

Hair shiner
392. *These hair rinses will remove soap film and shine hair: For blondes, rinse water containing a few tablespoons of lemon juice. For brunettes and redheads, a few tablespoons of apple cider vinegar in the rinse water.*

Broken lipstick
393. *Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.*

Nail polish
394. *Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.*
395. *Instead of storing the nail polish bottle right-side-up, put it on its side. Stir it up with the brush when you need some.*
396. *Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.*

Deodorant
397. *To make your own pump-spray deodorant, just add 4 tablespoons of alum to 1 quart of water. Mix it up and put into a spray bottle. If you want a scent, add your favorite cologne.*

Your own manicure
398. *Soak your hands in warm water with lemon juice added. Take them out after about 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.*

Baking soda for teeth
399. *Baking soda instead of toothpaste does as good a job. It also works on dentures.*

Cleaning combs and brushes
400. *A solution of baking soda and hot water cleans hair brushes and combs.*

Hair conditioner
401. *Mayonnaise gives dry hair a good conditioning. Apply ½ cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times before shampooing thoroughly.*

Homemade dry shampoo
402. *Mix together 1 tablespoon salt and ½ cup cornmeal for your own homemade dry shampoo. Transfer to a larger-holed shaker, sprinkle it on oily hair lightly and brush out dirt and grime.*
403. *Baby powder or cornstarch can also be used as dry shampoos.*

Tired eyes
404. *Place fresh cold cucumber slices on your eyelids to rid them of redness and puffiness.*

* * * * * * *

X. SEWING.

Threading needles
405. *Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.*

Sharp machine needles
406. *Sharpen sewing machine needles by stitching through sandpaper.*

Buttons
407. *Coat the center of buttons with clear nail polish and they'll stay on longer.*
408. *On a four-hole button, sew through two holes at a time, knotting the thread and tying off for each set of holes.*

409. *Use dental floss or elastic thread to sew buttons on children's clothing. The buttons will take a lot of wear before falling off.*

Dropped needles and pins
410. *Instead of groping around your floor for fallen needles and pins, keep a magnet in your sewing kit. Simply sweep it across your rug to pick up those strays.*

Sewing machine oil
411. *Stitch through a blotter after oiling your sewing machine to prevent extra oil from damaging your garments.*

Patterns
412. *Instead of trying to fit used patterns back into their envelopes, store them in plastic bags.*
413. *Keep patterns from tearing and wrinkle-free by spraying with spray starch.*

Recycled elastic
414. *Remove elastic waistband from used pantyhose for use in other sewing projects.*

Heavy seams

415. *Rub seams with a bar of soap to allow a sewing machine needle to easily pass through.*

Sewing on nylon

416. *When repairing seams on nylon jackets or lingerie, make the job a lot simpler by placing a piece of paper underneath the section you are going to sew. Stitch through the fabric and paper. When finished, tear the paper off.*

Dear Friend:

I hope you have enjoyed this cookbook as much as I have. I am sure you have found several recipes that you will prize for many years.

As General Manager of the Cookbook Department of G & R Publishing Co., my job is to help worthwhile organizations raise money and have fun doing so.

If you are interested in having cookbooks printed for your organization as a money raising project, or if you know of an organization that would be interested, please let me know. I'll appreciate it very much.

Just drop a line to me and I'll send you complete details.

Regards,

Sara Lynne

Sara Lynne
507 Industrial St.
Waverly, Iowa 50677

mdpam
PA 44849
AUG 29 '88

REFERENCE

SOMERSET COUNTY
LIBRARY SYSTEM
PRINCESS ANNE MD 21853

SOMERSET COUNTY PUBLIC LIBRARY
3 0044 00162 0576

PA

Somerset County Library System
11767 Beechwood Street
Princess Anne, MD 21853
PRINCESS ANNE BRANCH

For Reference

Not to be taken

from this library